GOOD HOUSEKEEPING'S BOOK *of* RECIPES *and* HOUSEHOLD DISCOVERIES

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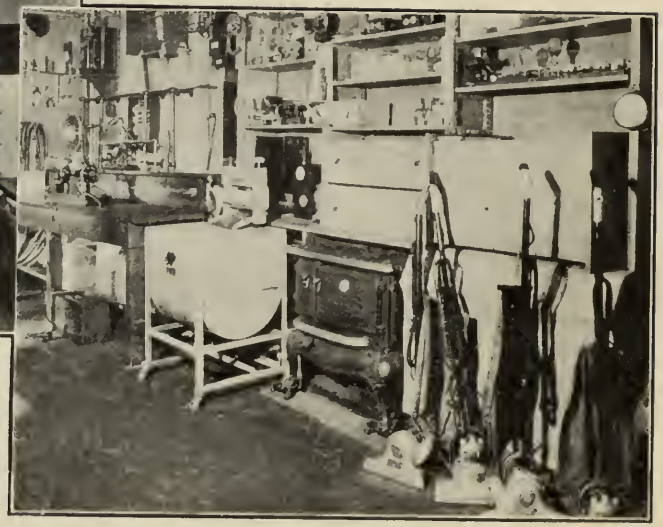
One portion of the kitchen-laboratories of the Department of Cookery of Good Housekeeping Institute, where every recipe in this book was tested, tasted and approved.



A corner in the testing laboratories of the Department of Household Engineering of Good Housekeeping Institute. Here household devices are tested.

GOOD HOUSEKEEPING'S Book *of* Recipes *and* Household Discoveries

Every recipe actually tested and approved by the Department of Cookery of Good Housekeeping Institute

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TABLE OF CONTENTS

	PAGE
Do You Cook by Rule?	i
Measuring and Mixing	ii
Equivalents of Capacity	v
Approximate Weights of Some Common Dry Commodities	vi
Beverages	1
Breads	4
Cakes	19
Confections	33
Cheese Dishes	37
Cookies	43
Desserts	53
Eggs	72
Entrées	80
Fish	84
Frostings	93
Fruit Combinations	95
Meat	98
Pies	120
Salads	128
Salad Dressings	142
Sandwiches	147
Soups	152
Vegetables	160
Saucepan Discoveries	180
Discoveries from Kitchen to Garret	183
Discoveries for the Hostess	186
Cooking Discoveries	189
Summer Discoveries	192
"Keeping Fit" Discoveries	195
Every-Day Discoveries	198
Thrift Discoveries	201
"Home Helps" Discoveries	205
"What Is Good Housekeeping Institute?"	208
Index to Recipes	209
Index to Discoveries	215

Do You Cook by Rule?

It is the surest and safest way, and you are safeguarded by tested methods and tested recipes, when you use the recipes found in these pages. It is in the Department of Cookery of GOOD HOUSEKEEPING INSTITUTE, a research laboratory at 105 West 39th St., New York City, conducted by *Good Housekeeping Magazine* that experienced workers are constantly revising and testing recipes, methods and articles. Every one of these four hundred recipes represents actual testing, tasting and standardizing. In all confidence, then, we offer you the results, because we know that they will be practical, workable and helpful in planning your daily meals, and will accomplish good cookery at the cost of less money, less time, and less labor. In every case, use accurate and level measurements and follow directions carefully and success is certain.

Measuring and Mixing

Half of the secret of good cooking lies in accurate measurement. GOOD HOUSEKEEPING INSTITUTE recommends a standard measuring-set. First in its list of measuring-utensils are two standard measuring-cups holding one-half pint each and divided into quarters and thirds. These may be made of either aluminum or glassware. The tin cup is too short-lived. A set of accurate measuring-spoons is essential. These are made of aluminum and can be found in capacities graduated from one tablespoonful down to one-fourth teaspoonful. They assure uniform good results in baking-powder mixtures, cakes, and so forth, as well as careful seasoning.

A small spatula for the leveling of all solid measurements is indispensable. An aluminum quart measure and a small compact spring scale may also be added to the measuring equipment. Use the scale more for checking the weights as purchased than for cooking by weight. A spring scale, while illegal in certain states because it can be easily tampered with, is nevertheless practical and accurate for household usage.

In all measuring see that the ingredients are level. A cupful is measured level; a tablespoonful is measured level; a teaspoonful is measured level. In measuring dry ingredients by cupfuls fill the cup by tablespoonfuls, allow it to heap slightly, then level with a quick stroke of the spatula. When fractions of a cupful are to be measured, measure by tablespoonfuls in preference to the use of the cup up to one-half cup capacity, remembering that sixteen tablespoonfuls are equal to one cupful. And do not shake the cup while filling.

To Measure Dry Ingredients

In measuring dry ingredients by spoonfuls fill the spoon by dipping into the ingredient until more than level; level

with the spatula, cutting with the edge of the knife toward the tip of the spoon. For the half-teaspoonful, measure in exactly the same way, using the measuring spoon of one-half teaspoonful capacity. For the half-tablespoonful use the spoons of one teaspoonful and one-half teaspoonful capacity. For one-eighth of a teaspoonful measure one-fourth teaspoonful as usual, then cut sharply in two with the spatula. Less than one-eighth of a teaspoonful is called a "speck" or "a few grains" and is the amount which can be taken up on the very tip end of a vegetable knife. This is a term quite frequently used for seasoning.

In measuring a solid fat pack solidly into cup or spoon and cut level with the spatula. When one-quarter cupful or less of a fat is desired always measure in tablespoonfuls, allowing four tablespoonfuls to each quarter cupful. Here is a simple way of measuring fats when less than one cupful is desired. If, for instance, one-half cupful of fat is desired, fill the measuring cup with one-half cupful of water and then add the fat in small pieces until the water reaches the cupful mark; then pour off the water and one-half cupful of fat will remain.

To Measure Liquids

In measuring liquids by cupfuls pour the liquid to be measured into the cup, filling it to the very top of the standard cup. For fractions of cupfuls fill in like manner to the indicated division. In the same way measure liquids by spoonfuls, by taking up all the spoon will hold.

Just How to Mix

Fully as important as measuring is the correct motion for combining ingredients. These involve three processes, stirring, beating, and "cutting" or folding in. The stirring motion is required to blend ingredients together. It is the one that is most often employed for thoroughly mixing the ingredients of a dish.

Beating is the motion necessary when air must be introduced into a mixture in order to leaven it. In beating, the ingredients must be turned over and over, continually bringing the under part upward to the surface and consequently bringing with it, with each stroke, a certain amount of air.

The cutting and folding motion is necessary when a mixture already containing entrapped air introduced by beating must have added to it an ingredient, also well beaten, and the mixing accomplished without loss of air from either mixture. The best illustration of this is a sponge cake where, into the light yolk-sugar-and-flour mixture, must be cut and folded the beaten egg-whites.

Briefly, by stirring, a dish is properly mixed; by beating, air is entrapped in the mixture; by cutting and folding, this air which has been already entrapped is prevented from escaping.

The following lists of equivalents are intended merely as an assistance in purchasing supplies, because GOOD HOUSEKEEPING INSTITUTE does not believe in cookery by weight.

EQUIVALENTS OF CAPACITY

(All measures level full)

3 teaspoonfuls	=	1 tablespoonful
½ fluid ounce	=	
16 tablespoonfuls	=	1 cupful
2 gills	=	
½ liquid pint	=	
8 fluid ounces	=	
1 liquid pint	=	2 cupfuls
16 fluid ounces	=	

LIQUID MEASURE		DRY MEASURE
4 fluid ounces	= 1 gill	(For fruits, vegetables, and other dry commodities)
4 gills	= 1 pint	2 pints = 1 quart
2 pints	= 1 quart	8 quarts = 1 peck
4 quarts	= 1 gallon	4 pecks = 1 bushel
31½ gallons	= 1 barrel	105 quarts = 1 barrel
2 barrels	= 1 hogshead	

The pint and quart dry measures are about 16% larger than the pint and quart liquid measures.

APPROXIMATE WEIGHTS OF SOME COMMON DRY COMMODITIES

	Pounds per bushel
Apples	44 to 50
Beans	60
Beets	50 to 60
Carrots	50
Cranberries	32 to 40
Cucumbers	48 to 50
Onions	50 to 57
Parsnips	42 to 50
Peaches	48 to 50
Peanuts	20 to 25
Pears	45 to 58
Peas (dried)	60
Potatoes (white)	60
Potatoes (sweet)	50 to 56
Tomatoes	50 to 60
Turnips	50 to 60

Ice:	
1 cubic foot	= 57.2 pounds
30 cubic inches	= 1 pound
Sugar, granulated:	
1 cupful	= ½ pound
Butter:	
1 cupful	= ½ pound
Lard:	
1 cupful	= ½ pound
Flour:	
1 cupful	= ¼ pound
Rice:	
1 cupful	= ½ pound
Cornmeal:	
1 cupful	= 5 ounces
Raisins (stemmed):	
1 cupful	= 6 ounces
Currants (cleaned):	
1 cupful	= 6 ounces
Bread crumbs (stale):	
1 cupful	= 2 ounces
Chopped meat (packed):	
1 cupful	= ½ pound

These weights are approximate only and should not be used in trade for determining whether correct measure is given or received.

Information concerning the weights per bushel of dry commodities which are legal in your State may be obtained by consulting your State laws, your sealer of weights and measures, or Circular No. 10 of the Bureau of Standards.

Beverages

ANGEL TIP

Sweet grape juice
Crushed ice
Sweetened whipped-cream
Mint

Fill tall glasses such as are used for ice-tea one-third full of crushed ice. Pour over this the grape juice till the glasses are two-thirds full. The ice is usually sufficient to dilute it. Pile on each serving a spoonful of the cream, and top with a sprig of mint. Serve with straws or long-handled spoons.

SOMERVILLE, MASS.

COCOA PASTE

1 pint boiling water
7½ tablespoonfuls cocoa
⅓ teaspoonful vanilla
Few grains salt

Put the cocoa into a saucepan and gradually add the boiling water, stirring till cocoa is thoroughly dissolved. Boil till it thickens—about five minutes—stirring constantly, and then add salt and vanilla. This will keep for some time in a cool place.

MOUNTAIN LAKE PARK, MD.

DANDELION CORDIAL

2 quarts dandelion blossoms
4 quarts boiling water
3 pounds sugar
2 oranges
1 lemon

Pour the boiling water over the dandelion blossoms and let stand overnight. Strain, and add to the liquid the sugar dissolved in boiling water, the oranges, and the lemon, sliced thin. Let stand for three days and strain before serving.

EXCELLENT CEREAL COFFEE

2 quarts bran
1 cupful molasses
1 quart corn-meal (whole ground)

Mix ingredients together thoroughly, rubbing with the hands until the whole resembles moist brown sugar. Turn mixture into two large dripping-pans and brown in a slow oven, stirring very often so that it may brown evenly without becoming scorched. When done it will be of a rich seal-brown color. Store in fruit-jars. Use as all the cereal coffees on the market, allowing two tablespoonfuls and a cupful and a half of water to each person. Boil twenty minutes.

PORT HURON, MICH.

GRAPE PUNCH

Juice 3 lemons
Juice 1 orange
1 pint grape juice
1 cupful sugar
1 cupful shredded canned or cooked fresh pineapple
1 quart water

Combine and let stand several hours to ripen before serving.

NEW HAVEN, CONN.

ICED COCOA

3 teaspoonfuls cocoa-paste
2 teaspoonfuls sugar
Milk to fill glass
Crushed ice
Stiffly beaten egg-white

Put the cocoa-paste into a glass and dissolve by gradually pouring in milk. Add sugar and crushed ice, and pile on top the egg-white, which should be slightly sweetened and flavored with vanilla. Whipped cream may be substituted for the egg-white.

MOUNTAIN LAKE PARK, MD.

MINT GRAPE JUICE

1 cupful fresh mint leaves
Few sprigs peppermint
1 pint boiling water
1 pint grape juice
Sugar sirup
Sprigs mint

Pick from the stems the fresh mint leaves. A few sprigs of peppermint may be added. Bruise slightly and pour over

them the boiling water. Strain when cold and add the grape juice with sugar sirup and cracked ice or cold water to taste. A tiny sprig of mint should float in each glass.

REDDING, CONN.

RASPBERRY VINEGAR

Red raspberries
Moderately strong vinegar
Sugar
Ice-water

Place the raspberries in a stone jar, cover with one pint of moderately strong vinegar to each pint of berries, and let stand overnight. Strain off the juice and to each pint add two cupfuls of sugar. Boil ten minutes and bottle while hot. Dilute with ice-water for serving.

SUFFIELD, CONN.

TEA PUNCH

4 cupfuls water
2 cupfuls sugar
¾ cupful lemon juice
Strong cold tea

Boil sugar and water together for fifteen minutes; cool, add lemon juice and freeze in three parts ice to one part salt. Serve in frappé or tall tea-glasses, pouring two or three tablespoonfuls of the tea over each serving.

ESSEX FALLS, N. J.

Breads

ALL-CORN MUFFINS

1 cupful yellow corn-meal
1 cupful white corn flour
2 tablespoonfuls fat or
4 tablespoonfuls cracklings
1 tablespoonful salt
3 tablespoonfuls sugar
1 teaspoonful baking-powder
½ teaspoonful soda
1 egg, beaten
1 cupful sour milk or buttermilk
½ cupful cold water

Sift dry ingredients together, add melted fat, egg, milk, and lastly the cold water. Bake in muffin-pans in a quick oven. REDDING, CONN.

AN ALL-RYE LOAF

2½ cupfuls rye flour
2 teaspoonfuls baking-powder
1 teaspoonful salt
1 teaspoonful soda
3 tablespoonfuls molasses
1 cupful sour milk or buttermilk
1 teaspoonful caraway seeds

Mix thoroughly in order given, making a very stiff dough; wet the hands in cold water to shape the loaf, and bake in a moderate oven. The caraway may be omitted and raisins or dates added. REDDING, CONN.

APPLE CORN BREAD

⅞ cupful corn-meal
½ cupful bread flour
1 teaspoonful salt
1 tablespoonful molasses
¾ cupful buttermilk
½ teaspoonful baking-powder
1 tablespoonful melted shortening
3 medium-sized apples
½ teaspoonful soda

Mix all the dry ingredients thoroughly together, add the buttermilk, molasses, and shortening, and mix well. Pour

into a shallow greased tin, and place the apples, peeled and cut in eighths, over the top. Bake in a hot oven three-quarters of an hour. When done, dust with powdered sugar.

MILWAUKEE, WIS.

APPLE JOHNNY-CAKE

½ cupful yellow corn-meal
½ cupful white corn-meal
1 tablespoonful sugar
½ teaspoonful salt
1 teaspoonful shortening
About ¾ cupful boiling water
3 tablespoonfuls milk
1 cupful chopped apple

Mix the yellow and white corn-meal, sugar, salt, and shortening together. Scald with the boiling water, until the mixture is a little thicker than will spread; then add the milk and chopped apple. Spread on well-greased tins to a thickness of one-fourth inch, crease in squares with the back of a knife, and bake in a hot oven until light brown. Split, and eat buttered, with coffee. The apple may be omitted, if desired. Either variety makes delicious cream or milk toast.

CONCORD, MASS.

BEAUREGARD TOAST

6 slices toast
1 cupful milk
1 tablespoonful butter
1 tablespoonful flour
½ teaspoonful salt
4 hard-cooked eggs
1 small can mushrooms
2 tablespoonfuls grated cheese
Few grains black pepper
Few grains cayenne pepper

Make a white sauce of the milk, butter, flour, and seasoning. Stir in the whites of the eggs that have been diced, then the mushrooms cut fine. Have ready the toast and turn the sauce over it. Force the yolks through strainer, sprinkling them over the top together with the grated cheese. ATLANTA, GA.

BISHOP'S BREAD

3 eggs
¾ cupful sugar
1⅓ cupfuls pastry flour
1 cupful blanched, chopped almonds
1 tablespoonful chopped citron
2 tablespoonfuls grated sweet chocolate
Grated rind one lemon
1 cupful halved raisins

Cream sugar and eggs; mix other ingredients together and work into the egg mixture. Pour two inches deep into greased cake-pans, and bake in a moderate oven for forty-five minutes. Cool, cut in slices, toast quickly, and set aside to dry thoroughly. These will keep indefinitely.

BRAN BREAD WITH YEAST

1 cupful milk
1 cupful water
½ cupful sugar
2 teaspoonfuls salt
¼ to 1 yeast-cake
⅓ cupful warm water
1 tablespoonful shortening
5 to 6 cupfuls bread flour
1 cupful bran

Put sugar, shortening, and salt in mixing-bowl; pour on the scalded milk and boiling water; when lukewarm add the yeast-cake softened in the lukewarm water. Add the bran and flour, stirring until thoroughly mixed. Use enough flour to make it the consistency of white bread dough. Put to raise. When double its bulk, knead into loaves; let raise again and bake as white bread.

UNIONTOWN, PA.

BRAN GEMS

1 cupful bread flour
2 cupfuls bran
2 teaspoonfuls baking-powder
2 tablespoonfuls sirup
2 tablespoonfuls any vegetable oil
1 teaspoonful salt
1½ cupfuls milk
½ cupful raisins chopped

Mix all the dry ingredients together, add the sirup, shortening, milk, and raisins. Place in greased gem-pans and bake in a hot oven for twenty minutes. Other fruits may be substituted for the raisins.

TORONTO, CANADA.

BREAD-BRAN MUFFINS

2 cupfuls bran
1 cupful dried, ground bread-crumbs
½ cupful bread flour
3½ tablespoonfuls sugar
1 teaspoonful salt
1 egg
2 cupfuls milk
4 teaspoonfuls baking-powder

Mix together dry ingredients, beat egg, add milk, or half and half of milk and water, and stir into first mixture. Bake about twenty-five minutes in well-oiled gem pans. This will make eighteen muffins. W. LAFAYETTE, IND.

BUCKWHEAT CAKES

1 quart milk
2 teaspoonfuls salt
¾ teaspoonful soda
1 yeast-cake
¼ cupful lukewarm water
1 cupful buttermilk
5 cupfuls buckwheat flour

Scald milk, and cool to lukewarm; add yeast-cake softened in the water, salt, and flour to make a rather thick batter. Beat well and let rise overnight. In the morning add the soda dissolved in the buttermilk. Bake on a hot, greased griddle, and serve with butter and sirup. CALLICOON, N. Y.

BUCKWHEAT GEMS

½ cupful sugar
1 egg
3 tablespoonfuls butter
1 cupful milk
1 cupful buckwheat flour
½ cupful bread flour
1½ teaspoonfuls baking-powder
½ teaspoonful salt

Beat the sugar into the egg, add the melted butter. Add alternately the milk and buckwheat flour; then the wheat flour, into which the baking-powder and salt have been sifted. Bake in gem-pans. These may be split and served with maple-sirup or honey. ORDWAY, CAL.

BUTTERMILK WAFFLES

1 cupful thick buttermilk
½ cupful sweet milk
1 egg
1½ cupfuls bread flour
⅓ teaspoonful soda
2¼ teaspoonfuls baking-powder
2 tablespoonfuls melted shortening
½ teaspoonful salt

Combine the two milks; add egg yolk, unbeaten, stir in the dry ingredients sifted together and then the fat melted. Beat well, and lastly fold in the egg white whipped stiff and dry. Bake as usual on a waffle iron. ROCK HILL, S. C.

BUTTERMILK WHEAT CAKES

1 egg
3 cupfuls sour or buttermilk
2½ cupfuls bread flour
1 teaspoonful salt
1½ teaspoonfuls soda
1 teaspoonful baking-powder
1 tablespoonful melted butter

Add the egg, well beaten, to the sour or buttermilk, and sift the flour with the salt, soda, and baking-powder. Pour the buttermilk very gradually over the dry ingredients, beating the mixture well during the process. When well mixed add the melted butter. Now beat vigorously, and pour the batter in a pitcher and from the latter pour it onto the smoking hot griddle after rubbing the latter with a bit of salt pork or other fat, and bake a golden brown on both sides. Serve with plenty of fresh butter and maple sirup or honey. If the batter seems too thin, you may add more flour to it, but the cakes will be better if it is not too thick.

CARAMEL BISCUITS

2 cupfuls bread flour
4 teaspoonfuls baking-powder
1 teaspoonful salt
1 tablespoonful lard
1 tablespoonful butter
⅓ cupful milk
⅓ cupful water
1 cupful light-brown sugar
½ cupful butter
Nutmeg

Mix and sift the flour, baking-powder, and salt twice. Work in the one tablespoonful of butter and lard with the tips of the fingers until it is thoroughly blended. Add the milk and water and mix to a soft dough, using a knife. (A trifle more liquid may be needed.) Toss on a floured board, roll lightly to one-fourth inch thickness. Cream the brown sugar and butter together till it is smooth, then spread lightly over the dough. Roll up like a jelly roll, fasten end by moistening with milk or water, and cut in pieces three-fourths inch thick. Sprinkle just a little nutmeg over each slice and bake in a hot oven fifteen minutes. Serve hot.

LOS ANGELES, CAL.

CARAWAY RYE BREAD

1 cupful scalded milk
1 cupful boiling water
4 tablespoonfuls chopped suet
⅓ cupful brown sugar or
3 tablespoonfuls molasses
½ cupful walnut meats
2 teaspoonfuls salt
¼ to 1 yeast-cake softened in
¼ cupful lukewarm water
2 teaspoonfuls caraway-seeds
3 cupfuls whole-wheat flour
3 cupfuls rye flour

Melt the chopped suet and add to the milk, water, sweetening, and salt; when luke-warm add yeast and flour; beat well, cover, let rise to double its bulk. Again beat, add caraway-seeds and the walnut-meats, if desired. Bake in two loaves or use part for muffins. BELLOWS FALLS, VT.

CINNAMON TOAST

Slightly stale bread
Butter
1 teaspoonful ground cinnamon
1 cupful powdered sugar

Mix together the cinnamon and sugar and transfer to a shaker. Cut bread one-fourth inch thick, trim off crusts, and toast quickly so that it will be soft in the middle. Butter lavishly, shake the cinnamon-mixture over, put together in pairs and cut in triangles. Place in a hot oven for a minute or two and serve on a folded napkin on a hot plate.

LAKEWOOD, N. J.

COCOA MUFFINS

2 tablespoonfuls shortening
2 tablespoonfuls cocoa
3 teaspoonfuls baking-powder
1 cupful sugar
½ cupful water
1½ cupfuls pastry flour
2 eggs
½ teaspoonful vanilla
¼ teaspoonful salt

Cream shortening and sugar, add egg-yolks. Combine flour, cocoa, and baking-powder; add alternately with the water. Add vanilla and fold in stiffly beaten whites of eggs. Bake in muffin pans in quick oven. EBENSBURG, PA.

CORN BREAD

¼ cupful sugar
2 tablespoonfuls shortening
1 egg
⅔ cupful corn-meal
1 cupful milk
1 cupful fine dry bread-crumbs
4 teaspoonfuls baking-powder
1 teaspoonful salt

Cream sugar and shortening together, add yolk of egg; add the dry ingredients mixed and sifted together alternately with the milk. Then fold in the stiffly-beaten egg-white. Bake in a shallow, well-oiled pan in a moderate oven.

HASTINGS-ON-HUDSON, N. Y.

CRACKLING CORN CAKE

¾ cupful corn-meal
1 cupful bread flour
¼ cupful boiling water
½ cupful brown sugar
2 cupfuls buttermilk
1 teaspoonful soda
1 teaspoonful baking-powder
¼ cupful chopped veal or pork cracklings (the scraps that remain after trying out the fat)
1 teaspoonful salt

Moisten the corn-meal with the boiling water and let it stand for five minutes. Sift the soda, baking-powder, and salt with the wheat flour and add with the rest of the ingredients to the corn-meal. Spread thin in a greased dripping-pan and bake in a hot oven about twenty minutes.

REDDING, CONN.

CRUMPETS

3 cupfuls tepid milk
1 teaspoonful salt
½ compressed yeast-cake
2 tablespoonfuls melted butter
Bread flour to make a batter, about 4 cupfuls
¼ teaspoonful soda

Soften the yeast in a little warm milk, add to remaining milk with the salt, and stir in about four cupfuls of flour, or enough to make a muffin-batter; let stand overnight, and in the morning add the melted butter and the soda dissolved in a tablespoonful of hot water. Beat thoroughly,

place in well-oiled muffin-tins, filling them half full, let raise about twenty-five minutes, and bake in a hot oven.

SUFFIELD, CONN.

DELICIOUS QUICK TEA-ROLLS

1 compressed yeast-cake
½ cupful scalded milk
½ cupful tepid water
1 tablespoonful sugar
3 cupfuls bread flour
2 tablespoonfuls lard or butter
1 teaspoonful salt

Add shortening to milk, and let cool till lukewarm. Soften yeast and dissolve sugar in the water, combine mixtures, beat in half of the flour, whipping till very smooth, then add the balance together with the salt. Knead thoroughly; roll one-fourth inch thick, brush lightly with melted butter, shape with a two-inch biscuit-cutter, crease and fold over in a pocket-shape. Set to raise in a warm place for about two hours, and bake fifteen minutes in a moderate oven. This makes two dozen small rolls. HAMPTON, VA.

ENGLISH MUFFINS

1½ cupfuls milk
1 tablespoonful sugar
1 teaspoonful salt
3 cupfuls bread flour
½ yeast-cake
1 egg
⅛ teaspoonful soda

Heat milk till tepid; add sugar and salt and the yeast-cake softened in a little warm water. Beat in flour to make a soft batter, from two to three cupfuls according to the brand of flour, and let rise till light, about three hours. Stir in the egg well beaten and the soda, beat thoroughly, and cook in muffin-rings on a griddle. This must be done slowly, about twelve minutes being the right length of time. CONCORD, MASS.

ENGLISH PENNY MUFFINS

1 compressed yeast-cake
1 cupful warm water
1 cupful milk
½ cupful granulated sugar
2 tablespoonfuls butter or lard
¾ teaspoonful salt
1 egg
Bread flour

Soften yeast in the warm water and milk mixed; add salt and about a cupful and a half of flour to make a thin batter. When light, add sugar, egg and melted butter, and beat vigorously. Stir in flour to make a dough as soft as can be handled. When light, knead it, let it raise again, then form into small round biscuits, place in well-oiled gem-pans, and when very light, bake twelve minutes in a hot oven. This makes thirty muffins. TOLEDO, IA.

GEORGIA SPLIT BISCUIT

3 large Irish potatoes
½ cupful butter
½ cupful shortening
2 cupfuls tepid milk
2 eggs
1 compressed yeast-cake
1 tablespoonful sugar
2 teaspoonfuls salt
Bread flour to make sponge and to knead, about 11 cupfuls

Pare and boil the potatoes until soft; mash fine while hot; add the shortening; and beat the eggs in separately. Then add the yeast softened in the milk and enough sifted bread-flour to make a sponge, about three cupfuls. Let raise till light, then add the salt and sugar, and flour enough to knead the mixture to a satin-like dough. Let raise again till light, roll one-half inch thick, and cut into flat biscuits. Brush over the tops with melted butter, place them together in pairs, let raise again, and bake in a moderate oven at 375° F. This makes from four to five dozen biscuits. SANFORD, FLA.

GRANDMOTHER'S MUFFINS

1 cupful corn-meal
1 cupful bread flour
½ cupful light brown or maple-sugar
2 cupfuls cold water
1 tablespoonful shortening
½ teaspoonful soda
1 tablespoonful hot water
1 teaspoonful salt

Mix the corn-meal, flour, sugar, salt, and cold water together. Let stand overnight. In the morning add the shortening, melted, and the soda dissolved in the hot water. Beat very thoroughly, drop into hot, well-greased gem-pans and bake in a moderate oven about twenty-five minutes.

HASTINGS-ON-HUDSON, N. Y.

JOHNNY-CAKE

1 cupful yellow corn-meal
1 cupful bread flour
⅓ cupful sugar
½ teaspoonful soda
½ teaspoonful baking-powder
1 teaspoonful salt
1½ cupfuls sour milk

Mix and sift the dry ingredients twice, add to this gradually the sour milk. Beat well and bake in a shallow well-greased pan in a moderate oven. LAWRENCE, MASS.

KENTUCKY SPOON BREAD

2 cupfuls corn-meal
2 teaspoonfuls salt
2 eggs
1½ cupfuls buttermilk
1 teaspoonful soda
1½ tablespoonfuls butter

Scald the corn-meal with enough hot water to make it the consistency of mush. Add the salt and butter, and set it aside to cool; then beat in the eggs whipped light; dissolve the soda in the buttermilk, beat into the mixture, and bake in a rather deep greased pan in a quick oven for thirty-five or forty minutes. MOUNT STERLING, KY.

MAPLE ROLLS

2 cupfuls bread flour
4 teaspoonfuls baking-powder
1 teaspoonful salt
¾ cupful milk
Melted butter
Scraped or grated maple-sugar
2 tablespoonfuls lard

Make a baking-powder biscuit-dough of the flour, baking-powder, salt, lard, and milk. Roll in oblong shape one-half inch thick, brush with the melted butter and spread with the maple-sugar. Dampen the outer edges with a little cold water and roll up firmly. Cut in crosswise slices about one-half inch thick, place in a well-oiled baking-pan, cut side down, and bake in a hot oven twenty to twenty-five minutes. DES MOINES, IA.

MARYLAND SALLY LUNN

2 tablespoonfuls sugar
1½ tablespoonfuls butter
¼ teaspoonful salt
3 eggs, separated
2 cupfuls bread flour
2 teaspoonfuls baking-powder
1 cupful milk

Cream together the butter and sugar; add the egg-yolks beaten thoroughly, and then the flour mixed with the baking-powder, alternately with the milk. Fold in egg-whites well beaten, and bake about forty minutes in a tube-pan.

EMMITSBURG, MD.

MRS. MELLICK'S CORN MUFFINS

2½ cupfuls granulated corn-meal
2 tablespoonfuls sugar
2 teaspoonfuls salt
1 tablespoonful margarin
5 cupfuls boiling water
¼ cupful cold water
1½ cupfuls bread flour
4 teaspoonfuls baking-powder
1 egg

Mix in a double-boiler one cupful of corn-meal, the sugar, one teaspoonful of salt and margarin. Pour over the boiling water, stirring constantly, and cook one hour. Turn into a bowl, and pour over the cold water. In the morning, beat until soft and smooth; then add the rest of the corn-meal, bread-flour, salt, and baking-powder sifted together. Add the egg, well beaten, and beat all thoroughly. Drop the mixture into well-greased gem-pans and bake in a hot oven.

CONCORD, MASS.

OATMEAL BREAD

1 cupful rolled oats
½ cupful molasses
1 teaspoonful salt
½ yeast-cake
Bread flour
1 pint boiling water

Pour the water over the oats, then set aside in a covered dish till lukewarm; add the molasses, the yeast-cake softened in a little warm water, and a cupful and a half of bread flour. When this is spongy, add the salt and enough flour to make a dough stiff enough to lift in the hand. Let raise till double in bulk. Cut down, and turn into oiled tins. Let raise again, and bake about three-quarters of an hour in an oven not quite as hot as white bread. This makes two loaves and if started early in the morning, can be finished about two o'clock.

AUBURN, ME.

OATMEAL GEMS

1 cupful cooked, cold oat-meal
2 cupfuls bread flour
3 teaspoonfuls baking-powder
1 tablespoonful sugar
2 tablespoonfuls butter
1 cupful milk
1 egg
1 teaspoonful salt

Mix together dry ingredients and rub in oatmeal with the finger-tips. Beat the egg, add the milk, and turn into first mixture. Add melted butter, beat thoroughly, turn into hot, oiled gem-pans and bake about twenty-five minutes in a hot oven. NEW YORK CITY, N. Y.

OATMEAL MUFFINS

2 cupfuls dry, rolled oats
1½ cupfuls sour milk
½ cupful sugar
1 teaspoonful salt
2 eggs, well beaten
1 teaspoonful soda
1 cupful pastry flour

Soak the oats overnight in the sour milk; in the morning add the remainder of the ingredients and bake thirty minutes in a moderate oven. RAYNHAM CENTER, MASS.

OLD-FASHIONED CORN BREAD

2 cupfuls corn-meal
1 cupful bread flour
1 teaspoonful salt
2½ cupfuls sour milk
2 tablespoonfuls sugar
1¼ teaspoonfuls soda
½ teaspoonful baking-powder

Mix together the corn-meal, flour, salt, sugar, soda, and baking-powder. Sift these ingredients together and then add the sour milk. Beat well, pour into a buttered mold with a tight-fitting cover, and steam for two hours. Remove from mold and brown in the oven. PHILADELPHIA, PA.

OLIVE BREAD

1½ cupfuls bread flour
1½ cupfuls Graham flour
2 teaspoonfuls baking-powder
½ cupful molasses
½ teaspoonful soda
1 cupful ripe olives
1¾ cupfuls milk
1½ teaspoonfuls salt

Mix thoroughly the flour, salt, and baking-powder. Add soda to the molasses, and combine with milk. Mix all together and beat well. Lastly add the ripe olives, stoned and cut into pieces not too fine, turn into a well-greased loaf-pan, bake in a moderate oven for one hour. MILWAUKEE, WIS.

100% CORN BREAD

1 egg
2 cupfuls sour milk
2 teaspoonfuls salt
2½ cupfuls corn-meal
1 teaspoonful baking-powder
1 tablespoonful vegetable fat
1 teaspoonful soda

Beat the egg well. Add the milk and the dry ingredients well mixed. Beat thoroughly. Pour into a shallow baking-pan, which contains the vegetable fat smoking hot. Spread over the bottom of the pan and bake in a hot oven until brown. NEW ORLEANS, LA.

PARKER HOUSE CORN CAKE

1 cupful bread flour
1 cupful corn-meal
1 teaspoonful soda
2 teaspoonfuls cream of tartar
1 teaspoonful salt
1 egg
½ cupful sugar
2 tablespoonfuls melted margarin
1 cupful warm milk

Mix all together the bread flour, corn-meal, soda, cream of tartar and salt. To the egg well beaten add the sugar, melted margarin and warm milk. Pour these ingredients into the dry mixture and beat well. Bake as usual.

CONCORD, MASS.

POPOVERS

1 cupful bread flour
¼ teaspoonful salt
1 egg
1 cupful milk

Mix the salt and flour and add slowly the milk and the egg. Beat the whole with a strong Dover egg-beater until smooth and bubbly. Grease hot gem-pans, fill them two-thirds full of the batter and bake thirty-five to forty minutes in hot oven.

PORTSMOUTH CORN BREAD

1 cupful corn-meal
Boiling water
1 egg
1 tablespoonful melted shortening
½ teaspoonful salt

Scald the corn-meal with enough boiling water to make as thin as molasses. Add the egg, well beaten, melted shortening, and the salt. Pour into well-greased pans, having the mixture one-half inch in thickness, and bake in a hot oven.

CONCORD, MASS.

RAISIN CORN BREAD

1 cupful sour milk
1 well-beaten egg
1 tablespoonful butter, melted
1 teaspoonful sugar
1¼ teaspoonfuls salt
¾ teaspoonful soda
1 teaspoonful cream of tartar
1 cupful bread flour
1 cupful corn-meal
½ cupful raisins

Mix together the milk, egg, butter, sugar, and salt. Add the soda dissolved in a tablespoonful of hot water, and then the flour and cream of tartar sifted together. Stir in the corn-meal and raisins, and bake in a moderate oven at about 375° F. for thirty minutes.

SOUTH PASADENA, CAL.

UXBRIDGE JOHNNY-CAKE

1 cupful corn-meal
Boiling water
1 teaspoonful sugar
½ teaspoonful salt
About ¼ cupful milk

Scald the meal with about one cupful of absolutely boiling water until not quite thin enough to spread; add the sugar and salt, and the milk; spread with a knife in a well-greased dripping-pan, mark in squares, and brown in a hot oven. Serve hot and split and butter, as eaten. Or cover with a thin white sauce and serve with a little crisp bacon; accompanied by a simple salad, this furnishes an ideal luncheon or supper dish.

CONCORD, MASS.

WAFFLES

1¾ cupfuls bread flour	1 cupful milk
3 teaspoonfuls baking-powder	1 tablespoonful melted butter
½ teaspoonful salt	2 eggs

Beat the whites and the yolks of the eggs separately. Add milk to the yolks, and then the flour and baking-powder slowly, and stir. Fold in the whites, and add the butter. Cook on well-greased waffle-irons.

Cakes

A GOOD INEXPENSIVE CAKE

1 cupful sugar
1 egg
5 tablespoonfuls butter
1⅔ cupfuls pastry flour
½ cupful water
½ teaspoonful vanilla or other flavoring
Few grains salt
2 teaspoonfuls baking-powder

Beat the butter to a cream, add the sugar gradually, and then the egg-yolk unbeaten. Mix together the flour and baking-powder, and add alternately with the water to the first mixture, beating very thoroughly, then stir in the egg-white whipped stiff, and beat again. Bake in a loaf for about forty-five minutes in a moderate oven at about 375° F. If carefully made as directed, this cake will be of very fine texture.

CHICAGO, ILL.

AUNT REBECCA'S OLD-FASHIONED SPONGE CAKE

1⅓ cupfuls powdered sugar
1 cupful bread flour
Juice and rind ½ lemon
5 eggs
Few grains salt

Separate eggs, beat yolks with sugar, till light and creamy, at least ten minutes. Then add lemon juice and rind. Beat egg-whites stiff, fold into mixture, and then sift in the flour and salt slowly, stirring gently. Bake about fifty minutes in a slow oven.

MORRISTOWN, N. J.

BERRY LOAF

⅓ cupful shortening
⅔ cupful brown sugar
⅓ cupful sour milk
1 egg
1½ cupfuls pastry flour
1 teaspoonful baking-powder
½ teaspoonful soda
½ teaspoonful cinnamon
½ teaspoonful salt
½ teaspoonful nutmeg
1 cupful cooked berries, drained

Cream together the shortening and the brown sugar; add the milk, egg well beaten, and all the dry ingredients sifted together. Then add the berries. Mix thoroughly together and bake in a well-greased loaf-cake pan. REDDING, CONN.

BOILED RAISIN CAKE

1½ cupfuls seeded raisins
¾ cupful sugar
¼ cupful butter
1½ cupfuls pastry flour
½ cupful raisin water
1 well-beaten egg
1 teaspoonful soda
1 teaspoonful nutmeg
1 teaspoonful cinnamon

Cover the raisins with boiling water and simmer twenty minutes. Cream the sugar with the butter, add flour, raisin water, egg, soda (sifted with the flour), nutmeg, cinnamon, and raisins, dredged with one-fourth cupful of the flour. Bake in a shallow cake-tin in a moderate oven.

OAK BLUFFS, MASS.

BOSTON CAKE

1 cupful sugar
½ cupful butter
2 eggs
1 cupful pastry flour
¼ teaspoonful salt
1 teaspoonful baking-powder
⅓ cupful corn-starch
½ cupful milk
1 teaspoonful vanilla

Cream together the sugar and butter, break into this one egg, and beat. Sift the flour three times, the last time adding the salt, baking-powder, and cornstarch. Add a little of this to the first mixture, stir in the second egg, and the milk, then the remaining flour and the vanilla. Bake in a moderate oven, in a loaf or in two layers. If the layers are used, put together with chocolate frosting and cream filling.

PEEKSKILL, N. Y.

CHOCOLATE CAKE

2 cupfuls powdered sugar
4 eggs
½ cake bitter chocolate
½ cupful milk
1 cupful pastry flour
1 teaspoonful baking-powder
1 teaspoonful vanilla

Melt chocolate, add the milk. Cream sugar and egg yolks together, then add chocolate mixture, flour, and whites of eggs beaten until stiff. Bake in a shallow pan. Ice with cold or boiled icing. MOUNT VERNON, ILL.

COCOA APPLE-SAUCE CAKE

1 cupful sugar
½ cupful sour cream
1 cupful hot, sour apple sauce
1¼ teaspoonfuls soda
1 tablespoonful cocoa
1 teaspoonful cinnamon
½ teaspoonful cloves
2 cupfuls bread flour
1 cupful raisins

Mix together cocoa, spices, flour, and raisins. In a separate bowl, put the sugar, cream, and hot apple sauce into which the soda has been stirred. Beat in the flour mixture and bake in a well-lined loaf or tube-tin for forty-five minutes in a moderate oven. Frost with sour cream icing.

WARSAW, N. Y.

COCOA CAKE

¾ cupful sugar
½ cupful cocoa
1 cupful sour milk
2 cupfuls barley flour
¼ teaspoonful salt
½ teaspoonful vanilla
¼ cupful shredded coconut
1 tablespoonful shortening
1 teaspoonful soda
1 tablespoonful hot water

Mix the cocoa and sugar, add the shortening, and blend thoroughly. Add salt and sour milk. Beat until smooth, and add soda dissolved in hot water. Beat again while adding the barley flour. Pour into a greased and floured shallow pan, sprinkle with coconut, and bake in a moderate oven for about twenty-five minutes. BRATTLEBORO, VT.

COCONUT CAKE

1 cupful coconut
1 cupful milk
¾ cupful butter
2 cupfuls sugar
3 eggs
2½ cupfuls pastry flour
1 teaspoonful baking-powder
½ teaspoonful vanilla

Soak the coconut in milk for ten minutes. In the meantime, cream butter and sugar, add flavoring and eggs well beaten, and then add flour mixed with the baking-powder alternately with the milk. Turn into a tube-tin and bake about fifty minutes in a 350° F. oven. Ice with plain boiled frosting containing a half cupful of coconut.

AURORA, N. Y.

COFFEE CREAM SPONGE CAKE

4 egg-yolks
3 tablespoonfuls coffee infusion
1 cupful sugar
1 cupful pastry flour
1¼ teaspoonfuls baking-powder
½ teaspoonful salt
5 teaspoonfuls cornstarch
Whites of 4 eggs
Filling:
1 cupful granulated sugar
½ cupful brown sugar
½ cupful coffee infusion
Whites of 2 eggs
1 teaspoonful vanilla
1 cupful shredded coconut

Beat the egg yolks until creamy. Add the three tablespoonfuls of coffee infusion and continue beating. Add sugar gradually, and beat until thick. Sift together the flour, baking-powder, salt, and corn-starch. Add to the mixture carefully. Beat the whites of the eggs until stiff, and fold into the mixture. Pour into two layer-cake pans and bake at 320° F. for thirty minutes. Put the layers together with the following filling: Place the granulated sugar, brown sugar, and coffee infusion in a saucepan, and cook until the mixture threads. Pour the sirup on the beaten whites of the eggs and beat until the mixture thickens; then add the shredded coconut and vanilla. Spread between layers and on top of the cake.

NEW YORK, N. Y.

COLLEGE FUDGE CAKE

2 squares unsweetened chocolate
½ cupful hot water
Yolk of 1 egg
¼ cupful shortening
1 cupful sugar
½ teaspoonful salt
1⅞ cupfuls pastry flour
1½ teaspoonfuls baking-powder
1 teaspoonful vanilla
1 scant teaspoonful soda
½ cupful boiling water

Put the chocolate and hot water in a saucepan and cook and stir about three minutes till thick and glossy. Remove from

the fire, add the egg-yolk, butter, sugar, and salt. Stir in the flour sifted with the baking-powder, salt, soda, and the vanilla. At the last, stir in the boiling water. Beat until smooth, pour into a shallow pan, bake in a moderate oven about thirty minutes. Frost with boiled icing.

SPRINGFIELD, MASS.

CREAM BLUEBERRY GINGERBREAD

1 cupful blueberries
1 cupful molasses
1 cupful sour cream
2 cupfuls pastry flour
½ teaspoonful salt
1 teaspoonful ginger
2 teaspoonfuls soda

Mix together the molasses and cream, but reserve one-fourth cupful of the flour to mix with the blueberries. Add the dry ingredients to the molasses mixture. Fold in the blueberries, and place in the oven as quickly as possible. Bake gently for thirty minutes. The gingerbread should be about one and one-half inches thick. YONKERS, N. Y.

"DOM ECON" CAKE

2 squares chocolate
¼ cupful butter
½ cupful boiling water
1 egg
1 cupful sugar
1 cupful pastry flour
¼ cupful sour milk
¾ teaspoonful soda

Pour water over chocolate and butter, stir until melted. Add sugar, flour, with which soda has been sifted, and milk. Break whole egg in last and beat. Bake in two layers and use this filling:

1 cupful milk
2 tablespoonfuls flour
1 square chocolate
½ cupful sugar
1 egg-yolk

Scald milk and melt chocolate in it; beat egg-yolk and add sugar and flour mixed together. Pour hot milk over the egg mixture; cook in a double-boiler until it forms a custard. Cool and place between the layers. Ice the top of the cake with any white frosting. TROY, PA.

EGGLESS CHOCOLATE CAKE

2 squares chocolate
1 cupful sugar
1 tablespoonful melted shortening
1 teaspoonful soda
1 cupful milk
1½ cupfuls bread flour
1 teaspoonful vanilla
⅓ teaspoonful salt

Dissolve the soda in a half-cupful of milk. Grate the chocolate and melt it in the remainder of the milk. Mix together the sugar and shortening, add vanilla, salt, the soda dissolved in the milk, and the flour; beat thoroughly. Then beat in the milk, still hot, in which the chocolate has been melted. Bake in a loaf about fifty minutes in a moderate oven. This cake will keep moist for several days.

HOLYOKE, MASS.

EGGLESS NUGGET CAKE

2 cupfuls light-brown sugar
½ cupful shortening
1 cupful sour milk
2 cupfuls pastry flour
½ teaspoonful salt
½ teaspoonful soda
1 teaspoonful baking-powder
1 cupful raisins or chopped dates
1 cupful walnut or pecan meats
2 squares chocolate

Cream the shortening and the sugar. Sift the salt, baking-powder and soda with the flour. Mix the flour and milk with shortening and sugar, and add the nuts, raisins and lastly chocolate, which has been melted over hot water. Bake thirty-five minutes in a moderate oven. Frost with mocha frosting.

CAMBRIA, WIS.

FAIRY GINGERBREAD

½ cupful butter
1 cupful sugar
1 tablespoonful ginger
1 egg
1 teaspoonful soda
½ cupful milk
2 cupfuls bread flour

Cream the butter, add sugar gradually, and when very light, add the soda dissolved in a tablespoonful of water and mixed with the milk. Then turn in the beaten egg, the gin-

ger, and stir in the flour. Clean the bottoms of several square baking-pans and brush them with oil or suet. Spread the mixture over these in the thinnest possible layer, using the pans upside down. Bake them in a moderate oven, and as soon as they are light brown, take them out, cut down the center and then across, making four pieces. Roll each quickly over a pencil or steel, starting with the cut edge. This must be done while the wafers are hot, and as they cool quickly, it is wiser not to bake more than two pans at a time.

GABRIELLE CAKE

3 cupfuls brown sugar
2 cupfuls butter
5 eggs
1 cupful milk
Juice and rind 1 lemon
1 teaspoonful soda
4½ cupfuls pastry flour
1 pound raisins
Citron as desired
1 nutmeg

Cream butter and sugar; add the egg-yolks, beaten very light; then the milk, gradually, with the soda dissolved in it; then the whites, beaten stiff, and then the flour, lemon, and nutmeg. Reserve a little of the flour, and dust the fruit with it last of all; beat well. This makes two good loaves, and will keep well. CONCORD, MASS.

GRAHAM CRACKER CAKE

1 cupful sugar
½ cupful butter or margarin
1½ cupfuls milk
3 eggs
2 teaspoonfuls baking-powder
1 teaspoonful vanilla
1 pound powdered Graham crackers
1 teaspoonful salt

Cream together shortening and sugar, then add the egg-yolks one at a time, and the milk, alternating with the graham crackers mixed with the baking-powder and salt. Add flavoring and the egg-whites beaten stiff and bake in layers or a loaf. Ice with Quality Frosting. The crackers should be rolled and sifted. SANFORD, FLA.

HICKORY-NUT CAKE

1 cupful butter
2 cupfuls sugar
4 eggs
½ cupful milk
1 cupful chopped raisins
1 cupful chopped hickory-nut meats
2½ cupfuls pastry flour
1 teaspoonful lemon juice
½ teaspoonful soda
½ teaspoonful salt

Cream together the butter and sugar, add lemon juice and the egg-yolks beaten till lemon-colored. Sift together the soda, salt, and flour, add the nut-meats and raisins, and stir alternately into the cake-mixture with the milk. Then fold in the egg-whites beaten stiff and dry. Bake an hour in a moderate oven and ice with plain white frosting.

REDDING, CONN.

HOT WATER SPONGE CAKE

2 eggs
1 cupful sugar
½ teaspoonful vanilla
⅓ cupful hot water
1 cupful bread flour
½ teaspoonful salt
1¼ teaspoonfuls baking-powder

Separate eggs; beat yolks till thick, add sugar gradually, and then the vanilla. Stir in the hot water; add this mixture to the flour, baking-powder, and salt, which should be sifted together, stirring only enough to mix the ingredients. Beat egg-whites till stiff, fold into the mixture, and bake about fifty minutes in a very moderate oven. If desired, stemmed and halved strawberries, pitted cherries, or sliced peaches, well sprinkled with sugar, may be put in the bottom of a greased baking-pan, and this mixture poured over. It then becomes a pudding and should be eaten with a vanilla sauce or whipped cream.

VAN WERT, O.

IDLEWILD MAPLE CAKE

1 cupful crushed maple-sugar
1 egg
Few grains salt
1 cupful sour cream
2 cupfuls bread flour
1 teaspoonful soda

If the maple-sugar is hard, crush till of the consistency of brown sugar, or if very dry, let it stand an hour or two in

the cream until dissolved. Add the egg to the sugar, and stir thoroughly. Turn in the cream, and then beat in the flour sifted with the soda. Bake in square layer-cake pans. A half cupful of walnut-meats is a delicious addition. Put together with maple frosting. WASHINGTON, D. C.

LIGHT FRUIT CAKE

2 cupfuls butter
2 cupfuls sugar
4 cupfuls pastry flour
8 eggs
Brandy
Rosewater
1 pound candied pineapple
1 pound candied cherries
1 pound blanched almonds
½ pound citron
1 coconut, grated

Shred the cherries, cut the pineapple and citron in bits, and chop the almonds. With the fruit mix three tablespoonfuls of brandy, and with the almonds two tablespoonfuls of rosewater, and allow all to stand overnight. Wash the butter in rosewater, cream it with the sugar, add the egg-yolks well beaten, then the coconut, flour, one cupful of brandy, and the egg-whites (whipped stiff), putting them in alternately. Finally, stir in the fruit and nuts. Bake very slowly from four to five hours. One-half pound of desiccated coconut, chopped fine and allowed to stand in two tablespoonfuls of rosewater or milk, may be substituted for the fresh coconut. The amounts given will make three medium-sized cakes or one large one, which will keep indefinitely. Cider or white grape juice may be used in place of the brandy.

LUNCHEON CAKE

1 cupful brown sugar
½ cupful shortening
1 teaspoonful cinnamon
1 teaspoonful cloves
1 cupful raisins
1 cupful strained stewed tomatoes
2 cupfuls pastry flour
2 teaspoonfuls soda

Cream sugar and shortening together, add spice and raisins; then to the stewed tomato add the soda; beat well and stir all together rapidly with the sifted flour. Bake in a

loaf pan. A moist and excellent cake, very wholesome for children's school luncheons. ROGERS, ARK.

MEASURED POUND CAKE

5 cupfuls pastry flour
3 cupfuls sugar
2 cupfuls butter
1½ cupfuls milk
9 eggs
2 teaspoonfuls baking-powder
1 teaspoonful almond extract

Work butter and sugar together till creamy; then add the extract and egg-yolks well beaten. Sift together the flour and baking-powder, and add alternately with milk; then stir in the egg-whites, beaten very stiff. Bake in two brick-shaped tins for an hour at 375° F.

GRAFTON, MO.

MOIST GINGERBREAD

1 tablespoonful shortening
1 cupful molasses
1¼ teaspoonfuls salt
2 cupfuls pastry flour
1 teaspoonful soda
1½ teaspoonfuls ginger
½ teaspoonful cloves
Hot water

Mix and sift the dry ingredients; add the molasses. Put the shortening in a cup and fill with boiling water. When the shortening is melted, add to the mixture. Beat well, pour into a greased cake-pan or muffin-pans. Bake in a moderate oven twenty-five minutes. HOULTON, ME.

MOTHER'S PORK CAKE

1 pound fat salt pork
2 cupfuls boiling water
1 pound chopped raisins
2 cupfuls sugar
About 9 cupfuls pastry flour
2 cupfuls molasses
2 eggs
2 teaspoonfuls soda
1 teaspoonful ginger
1 teaspoonful cinnamon
1 teaspoonful nutmeg
1 teaspoonful cloves

Put the pork through a food-chopper; place it in a large mixing-bowl and pour the boiling water over it. Add the sugar, the molasses, the eggs well beaten, and the soda and

spices sifted with one-half the flour. Then add the raisins well dusted with more of the flour. Then add more flour, enough to make the usual cake batter. Bake in a well greased and floured deep, round pan in a slow (275° F.) oven for five to six hours. AUBURN, ME.

MRS. WING'S PRUNE CAKE

1⅛ cupfuls stewed prunes, stoned
1⅛ cupfuls sugar
1½ cupfuls pastry flour
1 teaspoonful soda
¾ teaspoonful baking-powder
¼ teaspoonful salt
⅓ cupful butter
5 tablespoonfuls sour cream or milk
1 teaspoonful cinnamon
1 teaspoonful nutmeg
1 teaspoonful cloves
¼ teaspoonful lemon extract
2 egg-yolks
1 whole egg

Cream together the sugar and butter, add the eggs beaten, the sour milk, prunes, and lemon-extract, and the flour, baking-powder, soda, salt, and spices sifted together. Pour into layer-cake pans and bake thirty minutes in a moderate oven, starting at 375° F. and reducing heat. Put together with white boiled frosting. If desired one-half cupful of chopped walnut meats may be added with the flour. This cake keeps moist for some time, and is also delicious put together with whipped and sweetened cream. EUREKA, CAL.

ORANGE CAKE

1 cupful sugar
3 egg-yolks
Juice 1 orange
1 cupful bread flour
1¼ teaspoonfuls baking-powder
2 egg-whites
Few grains salt

Beat the egg-yolks till creamy, add the sugar, and blend thoroughly. Measure the orange juice and add water, if necessary, to make a half-cupful of liquid. Mix the baking-powder with the flour, and add alternately to first mixture with the orange juice. Fold in the egg-whites beaten stiff. Bake in layers about five minutes in a hot oven, reduce the heat, and cook more slowly till the cake is done, about fifteen minutes in all. Put together and ice with orange frost-

ing, or use a jelly or whipped-cream filling, and sprinkle powdered sugar over the top. This cake will keep moist for several days. TORONTO, CAN.

ORANGE CHOCOLATE CAKE

¼ pound bitter chocolate
½ cupful shortening
1½ cupfuls sugar
1½ cupfuls milk
2 cupfuls pastry flour
2 eggs
2 teaspoonfuls vanilla
1 teaspoonful soda
¾ teaspoonful salt
3 tablespoonfuls hot water
Orange icing

Cut up the chocolate and put in a saucepan with the milk and one-half cupful of the sugar, letting it heat to boiling point, stirring occasionally, and boiling five minutes. Cool and add the vanilla. In the meantime cream the shortening and the remaining sugar thoroughly together, add the eggs beaten and stir vigorously. Add the hot water. Alternate the flour sifted with soda and salt, and the chocolate mixture, stirring them in thoroughly. Bake in two layers in a moderate oven (375° F.) for thirty minutes. Put together and cover the top with orange icing, or put together with strawberry cinnamon filling just before serving, and cover the top with whipped and sweetened cream. SANFORD, FLA.

QUICK SPICE CAKE

5 tablespoonfuls soft lard or drippings
1⅓ cupfuls medium brown sugar
2 eggs
½ cupful cold water
1¾ cupfuls pastry flour
3 teaspoonfuls baking-powder
¼ teaspoonful nutmeg
¼ teaspoonful clove
1 cupful halved raisins

Put all ingredients together in a bowl and beat thoroughly. Turn into a medium-sized cake-pan and bake in a moderate oven about forty-five minutes. Ice with brown sugar frosting. WORCESTER, MASS.

RAISIN CAKE

1 cupful brown sugar
1 cupful water
2 tablespoonfuls chicken fat
½ teaspoonful salt
½ pound raisins
¾ teaspoonful baking-soda
¾ cupful barley flour
¾ cupful wheat flour
½ teaspoonful cloves
½ teaspoonful cinnamon

Boil together for five minutes the sugar, water, shortening, salt, and raisins. Let stand until thoroughly cold and add the dry ingredients sifted together. Bake in a loaf-pan about one hour in a slow oven. This may be served as a dessert with a sauce if desired. MOYLAN, PA.

SOUR MILK GINGERBREAD

1 cupful molasses
1 cupful brown sugar
1 cupful shortening
1 teaspoonful ground cinnamon
1 tablespoonful ginger
½ teaspoonful grated nutmeg
3½ cupfuls bread flour
2 teaspoonfuls soda
½ teaspoonful salt
1 cupful sour milk or buttermilk

Place in a deep bowl the molasses, brown sugar, shortening, cinnamon, ginger, and nutmeg. Stand the bowl in a warm place or in hot water until the shortening softens, then beat the contents to a cream. Sift together the bread flour, soda, and salt. Add these to the other ingredients, alternating with the sour milk or buttermilk. Beat vigorously and bake forty minutes in a moderate oven. PHILADELPHIA, PA.

STRAWBERRY CAKE

One-egg cake mixture
1 cupful sugar
Whites of 2 eggs
1 cupful ripe strawberries

Bake the cake in two layers. Put the strawberries, crushed, in a bowl; add the sugar. Beat the egg-whites stiff and dry, then add the berries and sugar gradually, continuing the beating until it will hold its shape. Put the cake on a large plate with the filling between the layers and on top, and garnish with whole berries.

AKRON, O.

WHITE LAYER CAKE

1½ cupfuls granulated sugar
½ cupful butter
1 cupful milk
3 cupfuls pastry flour
4 teaspoonfuls baking-powder
1 teaspoonful vanilla
6 egg-whites

Cream the butter, add sugar gradually, and cream till very light and fluffy. Sift flour and baking-powder together three times, add this alternately with the milk to the first mixture until all is used. Then fold in the egg-whites beaten stiff and the vanilla. Bake in three small or two large, well-oiled layer-cake pans for forty minutes in a moderate oven, 375° F. for the first thirty minutes, then at a lower heat. Put together with thick white icing. MIDDLETOWN, IND.

YALE BLUEBERRY CAKE

¼ cupful butter
⅔ cupful sugar
1 egg
1½ cupfuls pastry flour
⅔ teaspoonful soda
¼ teaspoonful salt
Few drops lemon or orange extract
½ cupful water
1 cupful blueberries
1 teaspoonful cream of tartar

Cream together butter, sugar, and egg-yolk; sift the flour with the soda, cream of tartar, and salt, and add alternately with the water to first mixture. Add flavoring and egg-white beaten stiff. Spread half the batter in a pan, add berries to remaining batter, and spread on top. Bake about forty-five minutes in a moderate oven. HARVARD, MASS.

Confections

CARAMELS

2 pounds light-brown sugar
¼ cupful butter
1 cupful nut-kernels, preferably black walnuts.
1 pint new milk

Bring sugar, butter, and milk to boiling-point, then stir constantly till the mixture is so thick that a ball of caramel texture will be formed when a little is dropped into ice-cold water. Add nuts while still over the heat, remove the spoon before boiling ceases, and pour into a buttered pan to the depth of half an inch. When cool turn the sheet of caramel upon a board or marble slab, cut in squares, and wrap in paraffin-paper. Care should be exercised in finishing the caramels. Be sure to remove the spoon before the mixture ceases to boil, and do not drain the kettle or the caramel will sugar; instead pour the mixture out quickly and scrape what remains into another dish. To vary the caramels add a cupful of grated chocolate, or omit the nuts and flavor with a teaspoonful of vanilla. These directions should be followed carefully.

MIDDLETOWN, IND.

CHOCOLATE MINT FUDGE

4 cupfuls light-brown sugar
1½ cupfuls milk
½ cupful mint-sirup
1 tablespoonful butter
4 tablespoonfuls cocoa

Mix sugar, milk, butter, and mint-sirup. When mixture comes to a boil, add cocoa. Cook slowly to 238° F. or until it forms a soft ball when dropped in cold water. Put kettle into a pan of cold water and beat until stiff. Pour into buttered pan and cut in squares.

TERRE HAUTE, IND.

CHOCOLATE NOUGAT

2 ounces unsweetened chocolate
2 cupfuls sugar
½ cupful water
1 teaspoonful vanilla
4 tablespoonfuls butter
2 teaspoonfuls glucose
1 cupful shredded English walnut meats

Shred or grate the chocolate, and put it into a saucepan with the sugar, water, butter, and glucose. Stir over the fire until dissolved, then remove the spoon and boil until a little forms a soft ball when tested in cold water, or until 240° F. is registered by the candy thermometer. Pour into a wet bowl, add the shredded English walnut meats, vanilla, and stir occasionally until thick. Line a small wafer or cracker tin with wafer paper, pour in the nougat mixture, and cover with another piece of wafer paper. Set aside to cool, then turn out and cut in convenient-sized pieces. Serve in paper cases.

ORADELL, N. J.

COCONUT CAKES

¾ lb. dried, shredded coconut
1 can condensed milk

Mix together and drop from a spoon on a well-oiled pan. Cook in a *slow* oven for twenty-five minutes. This recipe makes three dozen cookies.

URBANA, O.

CONSERVATION SWEETMEATS

1 package dates (10 ounces)
⅛ teaspoonful ground cinnamon
½ pound seeded raisins
½ pound dipping chocolate
½ teaspoonful vanilla

Put the dates and raisins through the food-chopper; add the flavoring. Form into small balls. Melt the chocolate in a double-boiler. Drop the sweetmeats into the melted chocolate one at a time. Remove with a silver form and place on waxed paper to cool and harden. To retain the glaze on chocolate-covered candies, add one tablespoonful of olive-oil or one-half ounce of cocoa butter to the chocolate.

HARTFORD, CONN.

CORN CRUNCH

2 cupfuls corn-sirup
1 cupful nut meats (not chopped)
1 teaspoonful margarin
1 cupful raisins (not chopped)

Cook corn-sirup until it forms a hard ball in water. Remove from fire; add margarin. When margarin has melted, stir in nuts and raisins. Pour into a greased pan. When partly cooled, mark into squares, or wait until cool and then break into irregular pieces. HYATTSVILLE, MD.

CORN FLAKE KISSES

2 cupfuls corn flakes
2 egg-whites
1 cupful granulated sugar
1 teaspoonful vanilla
1 cupful coconut

Beat the whites of the eggs till stiff and dry; gradually add the sugar, and beat continuously for two minutes, then add the other ingredients, stirring only long enough to mix thoroughly. Drop by teaspoonfuls on oiled paper, and bake in a very moderate oven. This recipe will make about two and a half dozen kisses. PEKIN, ILL.

CREAM ALMOND DATES

½ cupful fondant
Coloring
Stoned dates
Flavoring
½ cupful ground almonds

Put into a saucepan the fondant and ground almonds, and stir and mix thoroughly over the fire. Turn out onto a board and knead in color and flavor as desired. Roll in oval portions and place in the centers of stoned dates. Decorate to taste with crystallized mint-leaves, violets, or rose-leaves.
ORADELL, N. J.

DATE KISSES

2 egg-whites
1 cupful powdered sugar
1 cupful broken walnut meats
1 cupful chopped dates

Beat egg-whites stiff, add other ingredients in the order given, drop from a teaspoon into buttered pans, and bake till delicately brown in a slow oven. This makes two and a half dozen kisses. HACKENSACK, N. J.

PECAN PRALINES

1 pound brown sugar
2 cupfuls whole pecan meats
⅓ cupful butter
¼ cupful water

Stir the sugar, water, and butter together over a slow fire until the sugar is thoroughly dissolved. Add the pecans and boil until the thermometer registers 254° F. or until the mixture forms a hard ball when tested in cold water. Have ready a large slab, clean and well oiled, and drop the mixture like pancakes, allowing them to spread out till about one-third inch thick and five inches in diameter. Work quickly. NEW ORLEANS, LA.

RUSSIAN TOFFY

½ pound light-brown sugar
1 can condensed milk
2 teaspoonfuls butter
1 tablespoonful vanilla

Melt butter, sugar, and milk together in a saucepan over a slow fire. Do not let the mixture burn, but as it browns on the bottom, scrape it off and stir it in until the color becomes a golden brown. Stir constantly. It takes from fifteen to twenty minutes. When done, add vanilla and pour in a buttered pan. Cut into squares when it begins to harden.
NEWTON, N. J.

Cheese Dishes

BAKED CHEESE

Buttered bread
1½ cupfuls diced cheese
1 egg
¾ cupful milk
Salt, pepper, and paprika to taste

Butter a fire-proof baking-dish and line it with the buttered bread, laying whole slices on the bottom, cutting small pieces to fill in around these, and standing long strips of bread around the sides. Put in the cheese; beat the egg and add to it the milk and the seasoning, the amount of which depends on the strength of the cheese; pour this mixture over the cheese and bake in a moderate oven till the cheese is melted and the dish is brown. As it is better to entirely cover the cheese with the milk mixture, a bowl or casserole with sloping sides is the best to use. More milk can be added if a very moist dish is desired.

MIFFINTOWN, PA.

CHEESE PUDDING

1¼ cupfuls grated cheese
1 cupful cracker-crumbs
2 cupfuls rich milk
3 eggs
¼ teaspoonful salt
½ teaspoonful dry mustard
Few grains red pepper
⅛ teaspoonful soda
1½ tablespoonfuls melted butter

Soak crumbs in the milk while the other ingredients are being prepared; add the eggs well beaten, the seasonings, butter and cheese, and the soda dissolved in a little hot water.

Bake an hour in a moderate oven, serving in the dish in which it is cooked. FORT SMITH, ARK.

CHEESE RAREBIT WITH MILK

1½ cupfuls cheese, cubed or sliced
2 eggs
2 tablespoonfuls flour
½ teaspoonful salt
⅛ teaspoonful mustard
Few grains paprika
2 cupfuls scalded milk
2 tablespoonfuls butter (omit if desired)
⅛ teaspoonful pepper

Mix ingredients in the order given in a double boiler top. Add milk and stir over hot water until thick and smooth. Serve on toast or crisp crackers. NEW YORK, N. Y.

CHEESE WITH CHIVES

1 cream cheese
¼ teaspoonful salt
1 teaspoonful chopped chives
2 tablespoonfuls sweet cream
Paprika

Beat the sweet cream into the cheese, add salt, chives, and paprika to make it salmon-color. Reshape into a roll, chill, and slice for serving. This can be made into a delicious salad by forming into small balls, and serving on lettuce or cress with French dressing. BROOKLYN, N. Y.

CHINESE RAREBIT

1 cupful boiled rice
4 well-beaten eggs
4 tablespoonfuls milk
2 tablespoonfuls butter
1¼ teaspoonfuls salt
1 teaspoonful Worcestershire sauce
⅛ teaspoonful pepper
1 cupful cheese

Sauté the rice in butter, add the eggs with the milk, and cook slowly. When nearly thick enough add salt and pepper, Worcestershire sauce, and the cheese grated. Just allow the cheese to melt. The mixture should be of the consistency of thin scrambled eggs. Serve on toast or crackers.
DANBURY, CONN.

COMBINATION RAREBIT

¾ cupful grated cheese
½ pound spaghetti, cooked tender
1 cupful minced, boiled, or fried ham
2 tablespoonfuls butter
2 tablespoonfuls flour
1 cupful milk
¾ teaspoonful salt
⅛ teaspoonful pepper
½ cupful dry bread-crumbs mixed with
2 tablespoonfuls butter or melted ham-fat

Butter a casserole. Melt the butter in a saucepan, gradually add the flour and seasonings, and then the milk and cheese, allowing the latter to melt. Put a layer of the spaghetti in the casserole, sprinkle over a little of the ham and then some of the sauce. Continue in this way till all is used, top with the crumbs, and bake fifteen minutes in a hot oven. The proportions of ham, spaghetti, and cheese may be varied as may seem advisable if left-overs are being utilized.

HAMILTON, MONT.

COTTAGE CHEESE

2 quarts freshly soured milk
Hot water
Salt
Sweet cream

Place the sour milk in a large crockery bowl—a large quantity of milk should always be used. Pour hot water slowly into it. The water should be about 150° F., not boiling. Continue pouring in the hot water until the mixture is lukewarm. Let it stand for two or three hours or until cold, and then pour it into a cheese-cloth strainer to drain for several hours. Before serving the cheese, break it into fine pieces with a silver fork and mash well. Season with salt to taste and add sweet cream, if necessary, to make it soft and moist. Stir till well mixed, and pack it into molds. Chill and serve.

COTTAGE CHEESE WITH DATES

½ cupful stoned dates
1½ cupfuls cottage cheese

Cut dates in halves and steam them until tender enough to pierce easily with a fork. When cool mix lightly with the

cheese. Chill, and serve with cream and toasted wafers as a luncheon dish. Enough to serve three. DOVER, MINN.

DAINTY CHEESE

1 cupful cream cheese
1 tablespoonful melted butter
15 stuffed olives, chopped
1 hard-cooked egg, chopped fine
⅓ teaspoonful salt
Few grains cayenne pepper
⅓ teaspoonful onion-juice

Mash the cheese, add ingredients in order given, mix well, pack into a mold, and when very cold turn out and serve with crackers.

FIGS AND CHEESE

Whole figs
Cream cheese

Make small incisions in as many figs as are desired and fill with cream cheese, moistened with a little sweet cream and beaten till soft. Serve with salad or with crackers and coffee at the end of a dinner. AKRON, O.

FRAPPÉD CAMEMBERT

A Camembert cheese
2 tablespoonfuls butter
½ teaspoonful paprika
3 or 4 dashes tabasco
3 drops Worchestershire sauce

Thoroughly beat a well ripened Camembert cheese with the butter, paprika, tabasco, and Worcestershire Sauce. Beat until smooth, then chill thoroughly and serve in a dish surrounded by finely crushed ice. Accompany it with piping-hot toasted crackers. Tiny balls of this Frappéd Camembert can be rolled in paprika until they are bright red. Serve four or five of these on leaves of lettuce or romaine with French dressing. NEW YORK, N. Y.

LUNCHEON RICE

4 cupfuls cold boiled rice
½ cupful crumbled corn flakes
⅓ cupful grated cheese
½ cupful tomato catchup
1 tablespoonful oil

Put rice in a buttered baking-dish. Stir in with it enough catchup to moisten and color it, but keeping the mixture quite stiff. Cover with a layer of the corn flakes, sprinkle with oil, and on top place a layer of grated cheese. Bake in a moderate oven till the cheese is delicately browned. ASHLAND, KY.

OLD-FASHIONED RAREBIT

¾ pound American cheese ½ pound bacon

Slice the bacon moderately thin, and fry the slices on one side, then turn them, and lay the cheese sliced thin on each piece of bacon. It should cover the bacon well. Sprinkle with paprika. Cover the frying-pan, and cook gently until the turned side of the bacon is done. The cheese will melt and be crisp at the edges. If desired this may be served on hot buttered toast, but it should be eaten at once.

NEW HAVEN, CONN.

POOR MAN'S CHEESE PUDDING

5 tablespoonfuls brown rice 3 teaspoonfuls salt
2 cupfuls grated cheese 3 cupfuls milk

Add the uncooked rice and salt to the milk and pour into a buttered baking-dish. Bake until nearly tender in a slow oven, stirring occasionally. At the last stirring add the cheese and bake enough longer to brown it. ANGOLA, IND.

RICE AND CHEESE

3 cupfuls boiled rice 3 teaspoonfuls butter
3 egg-whites 1 ⅓ cupfuls grated American cheese
1 cupful light cream or rich milk
Cracker-crumbs

Butter a pudding-dish and sprinkle with cracker-crumbs. Place the rice, which should be warm, in a bowl and beat till very light. Add the egg-whites whipped till stiff, and beat these together. Spread in one-third of the rice, sprinkle thickly with one-third of the cheese, dot with one teaspoonful of butter, and sprinkle with cracker-crumbs. Repeat till there

are three layers; then pour in the cream and bake thirty minutes in a moderate oven. WELLESLEY, MASS.

RICE RAREBIT

5 tablespoonfuls butter
1 cupful milk
1 pound soft American cheese
1¼ tablespoonfuls flour
½ teaspoonful salt
½ teaspoonful mustard
3 cupfuls hot boiled rice
Paprika

Melt two tablespoonfuls of butter in a saucepan, add the flour and gradually the milk. When smooth, turn in the cheese, which should be shaved fine or put through the food-chopper. Cook gently till it is melted, stirring often, and then season and keep hot. In the meantime the rice should be boiled dry and mixed with the rest of the butter. Press into sauce-dishes with small cups or wine-glasses inverted in each to make ring-molds. Turn out on individual plates and cover with the cheese-mixture. Hollow rings may be fashioned easily by the hand. MIDDLETOWN, CONN.

THICKENED MILK TOAST WITH NEUFCHÂTEL CHEESE

1 pint milk
2 tablespoonfuls fat
2 tablespoonfuls flour
¾ teaspoonful salt
6 slices dry toast
6 tablespoonfuls Neufchâtel cheese

Melt the fat and add the flour gradually until the mixture is smooth. Add the cold milk, a little at a time, stirring constantly until thickened. Season to taste. Spread the slices of dry toast with Neufchâtel cheese, allowing one tablespoonful to each slice. Dip the toast in the white sauce, and arrange in serving dish. Pour remaining sauce over all. Plain seasoned hot milk may be poured over the toast spread with the Neufchâtel cheese, if desired. BROOKLYN, N. Y.

Cookies

ANIMAL COOKIES

1 cupful butter
¾ cupful sugar
⅛ teaspoonful salt
Flavoring
2 tablespoonfuls sour cream
1 egg
Pastry flour

Cream the butter, add sugar, beat well. Add egg, cream, salt, flavoring, and sufficient flour to roll out. Roll very thin and cut in fancy shapes. Bake in a moderate oven. These cookies may be sprinkled with sugar before baking or covered with a simple frosting afterward.

BROWN SUGAR COOKIES

2 cupfuls brown sugar
1 cupful softened margarin
3 eggs
½ teaspoonful salt
1 teaspoonful soda
¼ cupful milk
1 teaspoonful vanilla
About 5 cupfuls pastry flour

Cream together the margarin and sugar, add the eggs well beaten, the milk, the vanilla, and half the flour sifted with the salt and soda. Add more flour, enough to make a dough which may be rolled. Cut in any desired shapes and bake about ten minutes in a 400° F. oven. MILWAUKEE, WIS.

BUTTERMILK DOUGHNUTS I

1 egg
½ tablespoonful melted butter
3 cupfuls bread flour
½ teaspoonful salt
½ cupful sugar
½ teaspoonful grated nutmeg or 1 teaspoonful vanilla
½ teaspoonful soda
1 cupful buttermilk

Beat the egg very light and add to it the sugar, melted butter, grated nutmeg, or vanilla. Sift the flour with soda and salt, and add to the first mixture alternately with the buttermilk. Add more flour if needed, but handle as soft as possible. Turn on to the molding-board and knead very lightly; roll to a quarter of an inch in thickness and cut in circles. Fry in deep hot fat. Drain the doughnuts on soft paper and when they are cool, sift powdered sugar over them.

PHILADELPHIA, PA.

BUTTERMILK DOUGHNUTS II

1 cupful granulated sugar
1 egg
½ teaspoonful grated nutmeg
1 cupful buttermilk
About 3 cupfuls bread flour
1 teaspoonful soda
1 teaspoonful salt
1 teaspoonful cream of tartar
1 teaspoonful baking-powder
¼ teaspoonful ground ginger

Put the first three ingredients in mixing bowl, beat well; add buttermilk, leaving about one tablespoonful in cup to dissolve soda. Add the other dry ingredients to the flour, and beat the mixture smooth before all the flour is added. Use just enough flour to roll and handle easily. Fry in hot deep fat.

ATLANTIC, MASS.

CAROLINA TEA CAKES

1 cupful sugar
2 eggs
2 scant cupfuls pastry flour
1 teaspoonful baking-powder
1 cupful currants floured with ¼ cupful flour
½ cupful butter
½ cupful milk
¼ teaspoonful salt

Dip hands in hot water, and cream butter and sugar together till grain of sugar is almost lost in butter. Add eggs one by one, unbeaten; then add flour, mixed and sifted with baking-powder and salt, alternately with milk. Add floured currants last. Mix well. Pour in greased gem-pans and bake in hot oven ten to fifteen minutes. Delicious hot.

CEDARHURST, L. I.

CHINESE CHEWS

1 cupful dates, chopped
1 cupful English walnuts, chopped
1 cupful sugar
¾ cupful pastry flour
1 teaspoonful baking-powder
2 eggs
¼ teaspoonful salt

Mix all dry ingredients together, put in the dates and nuts, and stir in the eggs after beating them light. Bake in as thin a sheet as can be spread and when done cut in small squares and roll into balls. Then roll them in granulated sugar.

NORTH BEND, ORE.

CHOCOLATE ALMOND COOKIES

3 cupfuls brown sugar
4 eggs
2 teaspoonfuls cinnamon
½ teaspoonful ground cloves
2 squares melted chocolate
½ pound chopped blanched almonds
1 tablespoonful melted butter
2 teaspoonfuls baking-powder
Entire-wheat flour

Beat eggs well, add sugar and melted butter. Sift together one cupful of entire-wheat flour with cinnamon, cloves, and baking-powder. Add to the mixture. Then add the chocolate and the almonds and enough more flour to make a dough stiff enough to shape in the hands. Roll in finger lengths or small balls. Place in greased pans not too close together with an almond on each cake. Bake in a quick oven.

ANDOVER, O.

CHOCOLATE ANIMALS

½ pound sweet dipping chocolate
1 tablespoonful olive- or salad-oil
Animal crackers

Melt the dipping chocolate in the top of a double-boiler, and add while it is melting the olive- or salad-oil. Let the chocolate melt, stirring it frequently. Pour about half of it into a shallow dish and manipulate the chocolate with the

fingers until it has become cool, about 80° F., and has started to harden on the sides of the dish. Then dip animal crackers, such as can be purchased in any good grocery store, into the chocolate, covering each one entirely. Drop on paraffin paper to dry. These chocolate animals are delicious and more wholesome than candy. Try them for the children.

FAIRHAVEN, MASS.

CHOCOLATE CARAMEL COOKIES

1¼ cupfuls brown sugar
4 squares unsweetened chocolate
2 eggs beaten
½ cupful entire-wheat flour
¼ teaspoonful salt
½ teaspoonful vanilla

Melt the chocolate and add the other ingredients in the order given. Drop from a teaspoon and bake in a hot oven eight to ten minutes. ROCHESTER, N. Y.

CHOCOLATE COOKIES

1 cupful light brown sugar
½ cupful melted shortening
1 egg
½ cupful milk
½ teaspoonful soda, sifted with flour
1½ cupfuls entire-wheat flour
½ cupful chopped raisins
½ cupful chopped nuts
3 squares chocolate melted
½ teaspoonful salt

Stir all together in order given and drop on buttered tins a teaspoonful at a time and bake in a quick oven. MERRILL, WIS.

COCOA COOKIES

1 egg
½ cupful corn-sirup
1 cupful coconut
1 cupful seeded raisins
4 tablespoonfuls cocoa
4 tablespoonfuls sifted rice flour
1 teaspoonful vanilla

Beat the egg until light; add the sirup, coconut, cocoa, and vanilla, then raisins which have been mixed with the flour. Drop from a teaspoon on greased tins. Bake in a moderate oven about twenty minutes. These cookies burn easily, so take good care in the baking. DAVENPORT, IA.

CORN FLAKE DATE CRACKERS

1 pound dates, stoned
1 cupful granulated sugar
½ cupful cold water
1 cupful brown sugar
1 teaspoonful soda
1 cupful butter or margarin
3 cupfuls corn flakes
3¼ cupfuls pastry flour
½ cupful warm water

Combine the stoned dates, granulated sugar, and cold water in a saucepan. Boil until the dates are soft, and allow to cool. Cream the butter and brown sugar together, then add the corn flakes and flour and soda sifted together. Mix well, then add warm water enough to make a stiff dough. Divide the dough into equal parts, roll out thin, spread the date filling on one part, put the second layer on top, and cut into squares. Place the squares in greased tins and bake in a hot oven ten or fifteen minutes.

CHICAGO, ILL.

DATE DOUGHNUTS

1 cupful sugar
1 tablespoonful melted butter
2 eggs
½ teaspoonful vanilla
½ teaspoonful soda
1 cupful sour milk
1 teaspoonful baking-powder
¼ teaspoonful nutmeg
¼ teaspoonful cinnamon
½ teaspoonful salt
Pastry flour
Dates

Stone and halve the dates. Cream butter and sugar together, add eggs well beaten, vanilla, sour milk with soda added to it, and two cupfuls pastry flour mixed and sifted with spices, salt, and baking-powder. Add enough more flour to make a soft dough. Roll one-quarter inch thick and cut with round cutters as for cookies. Place half a date on one side and lap over the other side; press edges together; fry in hot deep fat. Roll in powdered sugar.

DES MOINES, IA.

EASY RAISED DOUGHNUTS

1 cupful milk
½ compressed yeast-cake
4 cupfuls bread flour
⅔ cupful light-brown sugar
¼ teaspoonful cinnamon
¼ teaspoonful nutmeg
1 egg
2 tablespoonfuls melted shortening
½ teaspoonful salt
⅓ teaspoonful soda

Scald the milk, cool until luke warm; then soften the yeast cake in one-fourth cupful of it and add to the rest. Stir in one and one-half cupfuls of flour. Let raise until light, then add the sugar, egg well beaten, shortening, salt, soda, and the remainder of the flour sifted with the spices. Knead and let raise. When light, roll, cut in desired shapes, warm in a moderate oven a few minutes, and fry at once in hot deep fat. Roll in sugar. One cupful of entire-wheat flour can replace an equal quantity of the bread flour. HAMPTON, CONN.

EGGLESS, SOUR MILK OR BUTTERMILK DOUGHNUTS

1 cupful sour milk or buttermilk
¾ cupful sugar
1 teaspoonful butter
½ teaspoonful salt
½ teaspoonful soda
⅛ teaspoonful ginger
⅛ teaspoonful nutmeg
1 teaspoonful baking-powder
¼ teaspoonful cinnamon
About 3 cupfuls bread flour

Cream together the butter and sugar. Mix and sift the salt, soda, baking-powder, and spices with two cupfuls of flour. Add alternately with the milk to the sugar mixture. Add more flour if needed to make a dough as soft as can be handled and rolled. Roll to a quarter-inch thickness. Cut with a doughnut-cutter and fry in hot deep fat.

LAWRENCE, MASS.

GINGER NUTS

3 cupfuls pastry flour
⅓ cupful sugar
¼ cupful butter
1 cupful molasses
1 tablespoonful allspice
2 tablespoonfuls ginger

Mix together in order given; roll with the hands into small, flat nuts as large as a quarter, and lay on pans lined with brown paper. Bake in a very slow oven. WILCOX, PA.

GINGER SNAPS

1 cupful sugar
⅞ cupful shortening
⅔ cupful cold, strong tea
1 teaspoonful ginger
½ teaspoonful cinnamon
½ teaspoonful cloves
1 cupful molasses
2 teaspoonfuls soda
Pastry flour to roll thin, 5 to 6 cupfuls

Cream together sugar and shortening; add spices, tea, and the molasses brought to a boil, the soda then being dissolved in it. Beat in flour to make a very stiff dough, cover and let stand for an hour, or even overnight, so that the flour may swell and less be used. Too much flour makes tough ginger-snaps. Roll thin, and bake about eight minutes in a moderate oven. HOLYOKE, MASS.

HERMIT COOKIES

3 eggs
1½ cupfuls brown sugar
¾ cupful butter
1 cupful raisins
1 cupful English walnut meats
1 teaspoonful soda
1½ cupfuls pastry flour
1 cupful entire-wheat flour
½ teaspoonful cinnamon
½ teaspoonful nutmeg

Cream the butter and sugar. Add the eggs well beaten; then the soda sifted in part of the flour. Add the raisins and nuts well dusted with the rest of the flour. Roll medium thin, and cut into any forms desired. Bake about ten minutes in a quick oven. COLDWATER, MICH.

HINCHEY FUDGE

2 ounces bitter chocolate
½ cupful melted butter
3 eggs
1 cupful sugar
¾ cupful pastry flour
½ teaspoonful salt
½ teaspoonful baking-powder
1 cupful broken pecan meats
1 teaspoonful vanilla

Combine the chocolate and butter in a saucepan and cook gently till blended. Beat the eggs light, gradually add the sugar and then the flour, which has been sifted with the salt and baking-powder; combine the mixtures, add the nut-meats and vanilla, and bake in two square layer-cake pans or a small dripping-pan about twenty minutes in a moderate oven. Cut in squares to imitate fudge. NATCHITOCHES, LA.

KILICRANKERS

2 cupfuls rolled oats
½ cupful shredded coconut
1 cupful sugar
2 eggs
2 teaspoonfuls baking-powder
2 teaspoonfuls melted butter
Few grains salt

Beat together egg-yolks and sugar, add butter, salt, and coconut, then stir in the rolled oats and baking-powder, and the egg-whites beaten stiff. Drop cookies two inches apart from a teaspoon onto well-oiled pans. Bake in a moderate oven. For a more cooky-like texture add one tablespoonful of flour.

MINNEAPOLIS, MINN.

OATMEAL COOKIES I

1 cupful sugar
½ cupful margarin
½ cupful other shortening
2 eggs
1½ cupfuls pastry flour
2 cupfuls rolled oats
1 teaspoonful cinnamon
½ teaspoonful salt
1½ cupfuls chopped raisins
½ cupful chopped nut meats
1 teaspoonful soda
1 tablespoonful vinegar

Cream together the margarin, shortening, and sugar. Add the eggs well beaten, the oats, the flour sifted with the cinnamon and salt, the raisins and nuts, and lastly the soda mixed with the vinegar. Mix all together thoroughly, roll out to one-eighth inch in thickness, cut, and bake ten minutes in a 400° F. oven. This recipe makes about four dozen cookies.

EAST ORANGE, N. J.

OATMEAL COOKIES II

1 cupful hot, cooked oatmeal
2 tablespoonfuls shortening
1 teaspoonful salt
1 cupful sugar
1 teaspoonful cinnamon
½ cupful halved raisins
½ cupful broken walnut meats
½ cupful molasses
About 2 cupfuls pastry flour
½ teaspoonful soda

Mix in order given, and drop two inches apart on a well-oiled cooky-sheet. Bake in a moderate oven.

OMAHA, NEBR.

OLD-FASHIONED NEW ENGLAND DOUGHNUTS

1 cupful warm water
1 compressed yeast-cake
½ teaspoonful salt
1 cupful light brown sugar
½ cupful butter
2 eggs
1 cupful milk
About 7 cupfuls bread flour
½ teaspoonful nutmeg if desired

At noon soften the yeast in the water, add salt and a cupful and a half of flour to make a thin batter. At supper-time cream together the butter and sugar, stir in the beaten eggs, combine with the milk, and add to the sponge. At bedtime add enough flour so that it can be easily kneaded, about five and a half cupfuls, and set in a warm place overnight. In the morning knead thoroughly, let raise again, cut down, divide the dough in thirds for more easy manipulation, and roll to one-half inch thickness. Shape with a doughnut-cutter. Lay the doughnuts on a slightly-floured board, let raise till double in bulk, fry in hot deep fat and roll in sifted, powdered sugar. This makes three dozen doughnuts.

TOLEDO, IA.

PLAIN DOUGHNUTS

1 quart bread flour
1½ teaspoonfuls salt
6 teaspoonfuls baking-powder
1¼ to 1½ cupfuls milk

Sift together the flour, salt, and baking-powder. Stir in enough milk to make a soft biscuit-dough, turn onto a floured board, roll lightly, cut in strips, twist once, and fry in deep fat hot enough to brown a bit of bread in one minute. Serve hot with hot maple-sirup.

RICH COOKIES

2 cupfuls butter
1 cupful sugar
1 cupful finely chopped almonds
2 egg-yolks
Rind and juice ½ lemon
1 teaspoonful baking-powder
5 to 6 cupfuls pastry flour
1 teaspoonful desired flavoring

Cream together butter and sugar, stir in egg-yolks, lemon, flavoring, and almonds, and then stir in two cupfuls of flour mixed with the baking-powder. Work in enough more flour to roll, make into thin wafers, sprinkle with sugar, and bake in a moderate oven.

FOND DU LAC, WIS.

SURE-TO-LIKE COOKIES

1 cupful sugar
1 cupful shortening
1 cupful molasses
1 cupful hot water
1¼ teaspoonfuls soda
1 teaspoonful salt
2 teaspoonfuls cinnamon
2½ cupfuls buckwheat flour
2½ cupfuls rye flour
1 cupful rolled oats

Cream shortening and sugar together. Add molasses, hot water, and the sifted dry ingredients. Mix well and allow to stand in a cool place overnight. Drop by spoonfuls on a greased pan and bake in a moderate oven. Clarified drippings or any of the hardened vegetable fats may be used for the shortening. This recipe makes at least fifty cookies.

UTICA, N. Y.

Desserts

APPLE CRACKER PUDDING

3 medium-sized apples
6 large milk or soda crackers
Cold water
1 teaspoonful butter
1 pint milk
2 eggs
½ cupful sugar
1 teaspoonful lemon extract
Nutmeg

Crumble the crackers into a pudding-dish; pour over these enough cold water to soak them until soft. Pare the apples, cut them in halves, remove core, and put them on the stove with a small quantity of water; stew ten minutes. Pour milk over soaked crackers, add eggs beaten, and stir in the apples with the sugar. Add flavoring and grate nutmeg over the top of the pudding. Place butter on top just as the pudding is ready to be put into the oven. Bake in a slow oven until firm and brown. Serve hot. AUGUSTA, GA.

APPLE DUMPLINGS

4 apples
2 cupfuls sugar
Milk
Butter
Cinnamon
Rich biscuit-dough

Make a rich biscuit-dough of two cupfuls of bread flour, four teaspoonfuls baking-powder, one teaspoonful salt, and four tablespoonfuls lard, and milk to make a dough as soft as can be handled comfortably (about three-quarters cupful will be needed). Roll out thin like pie-crust and cut into six equal sections. Have ready the apples pared and cut in eighths; heap about six pieces of apple on each section of biscuit-dough, add a small piece of butter, cinnamon, and a cupful of sugar divided equally between the six. Gather the dough up around,

pinching together at the top. Place in deep baking-pan; pour over them a pint of boiling water in which a cupful of sugar, a heaping teaspoonful of butter, and one-fourth teaspoonful of cinnamon have been stirred. Bake about forty-five minutes in a hot oven, covering them at the last if they get too brown. To be eaten either hot or cold, and preferably with cream. ALBERTA, CAN.

APPLE GRAHAM CRACKER PUDDING

10 Graham crackers
4 medium-sized apples
¼ teaspoonful cinnamon
¼ teaspoonful nutmeg
2 cupfuls milk

Crumble five crackers in the bottom of a greased baking-dish. Cover with the apples, sliced fine. Sprinkle with spices. Crumble the other crackers over the top and pour the milk over all. Bake until puffy, and the apples are done. BUFFALO, N. Y.

APPLE INDIAN PUDDING

1 cupful corn-meal
1 cupful molasses
1 quart milk
3 cupfuls boiling water
½ teaspoonful salt
1 teaspoonful ginger
3 apples
½ cupful cold water
1 tablespoonful shortening

Pare and core the apples, then slice them thin. Mix the meal with the cold water; then add the boiling water, cook five minutes, add the molasses, shortening, salt, ginger, and three cupfuls of the milk, stir in the apple, and pour into a buttered baking-dish. Bake very slowly four hours, adding the rest of the milk after the first hour, stirring slightly. If too thick, add more milk. Serve hot or cold with or without cream. Sweet apples are preferable. BRIDGEPORT, CONN.

APPLE SOUFFLÉ

½ cupful strained and sweetened apple sauce
1 tablespoonful margarin
3 eggs
Juice ½ lemon
3 tablespoonfuls sugar

Add the margarin to the apple sauce; then add the yolks of the eggs beaten until thick and lemon-colored, then the sugar and the lemon juice. Lastly, fold in the whites of the eggs beaten stiff and dry. Fill pastry-cups with the mixture and bake in a moderate oven till dry and firm. Serve at once. Any other fruit may be used in place of the apple sauce.

BLUEBERRY LOAF

1 quart blueberries
A 1-pound loaf stale bread
About 1 cupful sugar
Grated rind ½ lemon
1 inch stick cinnamon
Butter

Slice bread and butter. In the meantime stew the blueberries with the lemon and cinnamon, and then add the sugar. Break the bread in small pieces and put in a well-greased granite bread-tin or earthen bowl. Pour over the boiling sauce, which should soak thoroughly into the bread; let chill, turn out, cut in slices, and serve with cream. This is also good made without butter. HOLYOKE, MASS.

BUTTER-SCOTCH PUDDING

1 cupful brown sugar
2 tablespoonfuls butter
2 cupfuls hot milk
2 tablespoonfuls powdered sugar
1 inch-thick slice stale bread
2 eggs
¼ teaspoonful salt
Juice ½ lemon
1 scant teaspoonful vanilla

Melt the brown sugar and the butter over the fire and cook till a dark brown, but not burned. Then pour over the mixture the hot milk and simmer for ten minutes. Meantime soak the bread in cold water till very soft, press all the water from it, and crumble into tiny bits. Pour the milk, sugar, and butter mixture over the bread and beat in the yolks of the eggs, the salt and vanilla. Pour into a buttered baking-dish and bake in a pan of water for forty-five minutes. Beat the whites of the egg stiff and then add the powdered sugar and the lemon juice; beat again. Spread over the pudding and brown slightly in a cool oven. Serve warm or cold.

PHILADELPHIA, PA.

CHOCOLATE PUDDING

1 pint milk
1 square unsweetened chocolate
1 cupful fine stale bread-crumbs
½ cupful sugar
2 tablespoonfuls maple-sirup
1 tart apple
2 eggs
1 teaspoonful vanilla

Melt chocolate in milk in a double-boiler; pour this over the bread-crumbs; add sugar, sirup, apple which has been pared, cored, and grated, and beaten egg-yolks. Mix well, then fold in the egg-whites beaten stiff and dry, and the vanilla. Pour into a buttered pudding dish and bake in a slow oven. This may be served with whipped cream or any favorite sauce. HILO, HAWAII.

COCONUT PUDDING

2 tablespoonfuls yellow corn-meal
2 tablespoonfuls coconut
2 tablespoonfuls granulated tapioca
2 tablespoonfuls honey
1 quart milk

Mix all ingredients together, put into an oiled baking-dish, and bake in a slow oven four hours, stirring occasionally during the first half of the baking. ALBANY, N. Y.

COFFEE CREAM

1 cupful coffee infusion
½ pint whipped sweetened cream
4 small sponge cup-cakes
Whole almonds and maraschino cherries
1 pint boiled custard

Slice the cakes, and place in a glass dish. Pour over them the coffee sweetened to taste, let stand fifteen minutes, pour over the custard, which should be flavored with vanilla, and let stand until serving time. Garnish with the whipped cream, almonds, and cherries. Stale, plain, sponge or angel cake may be used in this way. VANCOUVER, B. C.

COFFEE RICE PUDDING

¼ cupful rice
3 tablespoonfuls coffee
1 teaspoonful flour
1½ cupfuls milk
1 egg
½ cupful sugar

Cook rice in boiling salted water until tender. Use only enough water so that the rice will absorb it all in cooking. Scald milk with coffee in a double boiler while rice is cooking. Strain coffee from milk. Add rice to milk and return to double boiler. Beat egg, add the sugar mixed with the flour and pour slowly into the rice mixture. Cook until the consistency of custard. Serve very cold, with or without cream.

WASHINGTON, PA.

CREAM RICE

1 quart milk
2 tablespoonfuls rice
½ teaspoonful salt
4 tablespoonfuls sugar
1 tablespoonful margarin

Combine the milk, rice, salt, sugar and margarin. Put all the ingredients into a buttered pudding-dish; mix and cook in a slow oven for two or three hours. Stir often, mixing into the pudding the delicious golden "skin" that forms. Do not stir during the last half hour. A lack of flavoring may be noticed in this recipe, but this is not accidental. The rich, delicate flavor resulting from the long cooking of the simple ingredients is novel and most delicious. The same pudding may be cooked in a double-boiler, stirring often the first part of the time. Cook until very soft and of the consistency and color of thick cream; cool and pour into a glass dish. Serve with thin bits of any bright jelly over the top, if desired.

CONCORD, MASS.

DATE CRUMBLES

2 eggs, well beaten
1 cupful sugar
2 teaspoonfuls baking-powder
1 tablespoonful flour
1 cupful chopped walnuts
1 cupful dates, cut small

Mix all together and spread on two greased pie tins. Bake in a slow oven three-quarters of an hour. Crumble and serve in tall glasses topped with whipped cream, or mix with whipped cream and serve. SAN DIEGO, CAL.

DATE PUDDING

1 box dates
1 cupful milk

Stone a box of dates and lay, cut side down, in a small pudding-dish. Cover with the milk and let stand at least one hour. Then bake in a slow oven (it is wise to set the pudding in a pan of hot water as for custard), for one-half to three-quarters of an hour. This is good hot or cold.

HIRAM, O.

DATE SPONGE

1 cupful stoned and chopped dates
½ cupful flour
½ cupful sugar
1½ cupfuls milk
1 tablespoonful butter
3 eggs
1 teaspoonful vanilla

Scald the milk; mix together flour and sugar and add the milk gradually, stirring until smooth and thick. Cook over hot water for ten minutes, beat in the butter, and cool. Add the egg-yolks well beaten, the dates, and flavoring, and fold in the whites whipped stiff. Turn into a buttered pudding-dish, set in a pan of hot water, and bake for half an hour. Serve cold with hot lemon sauce. CONCORD, N. H.

DELICIOUS RICE PUDDING

½ cupful rice
1 cupful water
½ teaspoonful salt
1 pint hot milk
2 tablespoonfuls granulated gelatin
¾ cupful sugar
1 pint heavy cream

Cook the rice in the water till swollen, add the hot milk and salt, and cook for an hour in a double boiler or fireless cooker. Then add the sugar and the gelatin, which should be softened in water to cover, and set aside to cool. Fold in the

cream, which should be beaten stiff, and pour into a mold to become firm. This can be flavored or not as desired, but can be modified in several different ways: 1. Serve plain with a sauce made of a cupful of maple-sirup and a half-cupful of chopped nuts. 2. Before putting in mold add a cupful of shredded, cooked pineapple or halved maraschino cherries, and serve with plain, sweetened, whipped cream. 3. Add to the plain pudding a cupful of freshly grated coconut, or a half-cupful of preserved ginger, and serve with cream. The pudding should be made several hours before it is served or it will not mold well. MINNEAPOLIS, MINN.

EGGLESS INDIAN PUDDING

1 cupful corn-meal
½ cupful molasses
1 quart hot milk
½ teaspoonful ginger
½ teaspoonful cinnamon
½ teaspoonful salt

Put all the ingredients but milk in a saucepan, set on the stove and add one pint of scalding hot milk. Stir until thoroughly scalded and bubbling, then add the other pint of milk; stir well, pour into a buttered dish, and bake two or more hours in a moderate oven. Stir once in a while at first. Serve with cream or a little butter. Two juicy apples peeled and chopped, added the last hour, make a very nice addition for variety. CONCORD, MASS.

EGYPTIAN CARAMEL CUSTARD

½ cupful sugar, caramelized
3 eggs
2 cupfuls scalded milk
Few grains salt
Few grains nutmeg
½ teaspoonful vanilla
¼ cupful sugar

Caramelize (melt) the half-cupful of sugar over a moderate heat and pour at once into a tin or aluminum mold, tipping it until the sirup is hardened on the bottom and half-way up the sides. Then beat the eggs, add the sugar, salt, and flavorings, and pour the scalded milk into it. Turn into the lined mold, set this into a pan of hot water, and bake in a slow oven. Chill and unmold. The sirup will have colored the lower part of the custard, the remainder having melted to form a sauce. LANSING, MICH.

EVERY-DAY LEMON RICE PUDDING

½ cupful rice
1 cupful hot water
¼ teaspoonful salt
2 cupfuls milk
2 eggs
½ lemon
1 tablespoonful powdered sugar
½ cupful granulated sugar

Add salt to the water and cook rice in it till the water is absorbed. Add the milk and cook in a double-boiler till the rice is done. Beat together the egg-yolks, sugar, and grated lemon rind, stir into the rice and cook two minutes. Pour into a buttered fire-proof dish, pile on a meringue made of the egg-whites, powdered sugar, and lemon juice, and cook gently for ten minutes in a slow oven. MONTCLAIR, N. J.

FRESH STRAWBERRY BAVARIAN CREAM

2 tablespoonfuls granulated gelatin
½ cupful water
½ cupful sugar
1 pint heavy cream
½ box stemmed strawberries

Soak gelatin ten minutes in water to cover; put sugar in saucepan with the half-cupful of water, add berries, and heat to boiling point, but do not mash; turn in the gelatin and when consistent like an egg-white add the cream, whipped stiff, folding it in carefully. Let stand to become stiff and serve with additional strawberries, stewed. NEW YORK, N. Y.

GINGERBREAD GEMS WITH APPLES

2 tablespoonfuls brown sugar
1 egg
½ teaspoonful baking-soda
¼ cupful shortening
2 apples
2 tablespoonfuls milk
1 cupful bread flour
1 cupful whole wheat flour
¾ cupful molasses
½ teaspoonful ginger
½ teaspoonful cinnamon
¼ teaspoonful mace
½ teaspoonful salt
¼ cupful raisins or currants

Mix and sift together all the dry ingredients, add the molasses and shortening melted. Then add the egg well beaten and the milk. Into greased muffin pans place apples cut

into eighths. Pour the mixture over the apple and bake in a moderate oven about twenty-five minutes. This recipe will make six large gems and makes a delicious dessert served hot with cream. PHILADELPHIA, PA.

GOLDEN PUDDING

4 cupfuls milk
4 tablespoonfuls yellow cornmeal
1 cupful sifted squash
¾ cupful molasses
1 teaspoonful salt
1 teaspoonful margarin
1 teaspoonful mixed spices
½ cupful seedless raisins

Scald two cupfuls of the milk and thicken it with the cornmeal. Add the remaining milk, squash, molasses, salt, margarin, spices and raisins. Pour into a buttered baking dish and bake three hours in a slow oven or a fireless cooker with two radiators heated to 350° F. REDDING, CONN.

GOOSEBERRY CREAM

1 pint gooseberries
1 cupful granulated sugar
½ cupful water
1 pint milk
3 egg-yolks
⅓ cupful sugar
¼ teaspoonful orange extract
Whipped cream

Stew the gooseberries and the cupful of sugar and water together till mushy, then sift. Make a boiled-custard of the milk, egg-yolks, remaining sugar, and flavoring, stir in the sifted gooseberries, chill, and serve very cold in a deep glass dish with the whipped cream piled on top. NEW YORK, N. Y.

INDIAN PUDDING

⅔ cupful granulated cornmeal
1 teaspoonful salt
½ teaspoonful ginger
½ teaspoonful cinnamon
1 cupful molasses
1 quart scalded milk
1 quart cold milk
2 teaspoonfuls butter

Butter a large baking-dish well. Sift into it the first four ingredients. Pour the scalded milk on the ingredients in the dish slowly, stirring constantly. Then pour into this

mixture the molasses and stir well. Then pour in the cold milk and stir again. Break the butter into small pieces and dot over the top. Bake in a slow oven five or six hours, stirring frequently during the first hour of baking.

NORTH EASTON, MASS.

JAM DUMPLINGS

2 cupfuls pastry flour
8 teaspoonfuls baking-powder
1 teaspoonful salt
About ¾ cupful milk
2 cupfuls jam
3 cupfuls water

Sift together flour, baking-powder and salt. Add milk to make a rather stiff dough, mixing it with a knife. In the meantime, make a sirup of the jam—using raspberry, strawberry, or any preferred flavor—and the water. When the sirup has come to a boil, drop the dough mixture by tablespoonfuls on top of the sirup. Cover immediately and steam the dumplings for twelve minutes. Remove them at once and arrange in a deep serving-dish. Pour the remainder of the sirup around them and serve hot. NEW YORK, N. Y.

LEMON MERINGUE PUDDING

1 cupful sugar
1 quart milk
3 eggs
2 tablespoonfuls butter
3½ milk crackers
Grated rind 1 lemon

Beat eggs and sugar together till light, add the crackers rolled fine and the other ingredients. Pour into a baking-dish, and cook about thirty minutes, taking care that it does not actually boil or it will be watery. Spread the top with lemon butter and finish with a meringue made of two egg-whites, six tablespoonfuls of granulated sugar, and a fourth-teaspoonful of lemon extract. GEORGETOWN, DEL.

MACAROON CUSTARD

1 pint milk
4 eggs
¼ cupful sugar
1 cupful stale almond macaroons
2 tablespoonfuls peach jam or jelly
⅛ teaspoonful salt

Scald the milk in a double-boiler. Beat the yolks of the eggs slightly with the sugar and salt. Over the egg yolks pour gradually the hot milk. Return to the double-boiler and cook until thickened, stirring constantly. Remove and stir in the macaroons, crumbled, and the jelly or jam. Beat hard and cool thoroughly on ice. Serve in glasses topped with whipped cream. PHILADELPHIA, PA.

MAPLE-SIRUP DUMPLINGS

1 cupful water
1 pint maple-sirup
1 pint bread flour
4 teaspoonfuls baking-powder
½ teaspoonful salt
About 1 cupful milk

Put water and sirup on to boil. Make dumplings by sifting together the flour, baking-powder, and salt. Add milk to make a dough soft enough to drop. Drop by teaspoonfuls into the boiling sirup. Cover and boil fifteen minutes. When done the sirup should be poured over the dumplings as a sauce. ELLENSBURG, WASH.

MARSHMALLOW CARAMEL PUDDING

1 thick slice bread
½ cupful sugar
1 pint scalded milk
2 eggs
1 tablespoonful butter
1 teaspoonful vanilla
Halved marshmallows

The bread should be at least twenty-four hours old and should be cut three and a half inches long, two and a half inches wide, and an inch thick. Soak it in water to cover till very soft. In the meantime melt two tablespoonfuls of the sugar until caramelized, add the milk and butter, and cook gently till the caramel dissolves. Press the water from the bread and squeeze as dry as possible, add it to the milk and beat well. Stir in the eggs, well beaten; the rest of the sugar; and the vanilla. Pour into a buttered baking-dish and bake in a very slow oven for three-quarters of an hour. When done cover the top with halved marshmallows and brown slightly under a quick heat. Serve hot with cream or coffee-flavored hard sauce, or cold with cream. PHILADELPHIA, PA.

ORANGE SOUFFLÉ BREAD PUDDING

1 generous cupful stale bread broken into bits
1½ cupfuls milk
½ cupful sugar
2 egg-yolks
Juice 2 oranges
Grated rind 1 orange
⅛ teaspoonful salt

Heat one cupful of milk and soak the bread in it until all is absorbed. Beat lightly with a fork, add the orange juice and rind, the sugar, salt, and egg-yolks beaten until thick. Have the remaining half-cupful of milk boiling hot, stir into the mixture, and fold in the egg-whites beaten stiff. Pour into well-buttered individual cups or ramekins. Stand in a pan of hot water and bake in a moderate oven until firm. Serve at once, as the mixture falls when cold.

WEST HAVEN, CONN.

PERSIAN RICE

1 cupful rice
1½ cupfuls small seedless raisins
½ cupful butter
2 tablespoonfuls minced, preserved ginger
½ cupful broken pecan or walnut meats

Wash rice, and boil in salted water till nearly done. Cook the raisins, nuts, and ginger in the butter until the raisins puff up. Boil rice till water is evaporated, add the raisin mixture, stir thoroughly, pour into a fire-proof dish, cover, and let steam in the oven one-half hour. Serve with fried chicken and gravy, if desired.

BERKELEY, CAL.

PINEAPPLE RICE

1 quart milk
1 cupful rice
¾ teaspoonful salt
2 cupfuls diced canned pineapple
¼ cupful marshmallow cream
1 teaspoonful vanilla
½ cupful almonds or walnuts, chopped fine
Whipped cream

Scald the milk in a double-boiler. Add the rice which has been carefully washed, and cook until the kernels are soft.

Add the salt and the marshmallow cream. Remove from the fire, cool, and add the vanilla, nuts chopped fine and one cupful of the diced pineapple. Pour into small, wet molds and chill until firm. Place the molds of rice on individual plates and serve with the remaining cupful of the diced pineapple and a small amount of whipped cream on top.

SEATTLE, WASH.

PINEAPPLE TAPIOCA

1 cupful pearl tapioca
½ cupful cold water
1 can pineapple
Juice 1 lemon
1½ cupfuls sugar
3 egg-whites

Soak the tapioca overnight in plenty of water. Drain and add cold water, the juice from the can of pineapple and from the lemon. Then cook in a double boiler till clear. Add the sugar to this, then the pineapple, chopped fine, and lastly, pour over the egg-whites, beaten stiff. Chill and serve with cream or custard. This can be made from fresh pineapple, if stewed and not too sweet. It will serve twelve people and will keep two or three days. DAVENPORT, IA.

RICE CHARLOTTE RUSSE

¼ cupful rice
1 cupful milk
¼ teaspoonful salt
½ cupful sugar
1 pint cream
1 teaspoonful vanilla
2 egg-yolks
1 tablespoonful granulated gelatin
1 tablespoonful cold water
¼ cupful hot water or milk

Scald the milk in a double boiler, add the rice and salt, and cook until the rice is soft. Remove from the fire; when cool add the vanilla, sugar, egg-yolks well beaten, and the gelatin which has been previously soaked in the cold water and dissolved in the hot water or milk. Mix all of this together very thoroughly, and then add the cream whipped. Put in a wet mold and let stand on ice at least three hours before serving. Serve with a sauce made by cooking one cupful of preserved or canned strawberries with one-half cupful water until the consistency of sirup. Add one tablespoonful lemon

juice, strain, and pour over the russe when serving. This may also be served with crushed fresh strawberries.

SEWICKLEY, PA.

RICE MACAROON PUDDING

½ cupful rice
¾ cupful sugar
¼ teaspoonful salt
1 quart milk
1 egg
1 dozen almond macaroons
3 tablespoonfuls margarin
1 teaspoonful vanilla

Cook the rice in water until tender. Drain and pour cold water through it; then put in the oven to dry. Put the milk on in a double boiler, heat, add salt, sugar, and rice, and cook until somewhat thickened. Then put in a greased baking-dish with the margarin and vanilla. Bake one-half hour, then put the macaroons on top, beat the egg, and pour over all. Bake one hour longer, slowly. If the macaroons are very small, more than one dozen may be required. Use enough to cover the top of the pudding-dish. PASADENA, CAL.

RICE SURPRISE

1 cupful hot cooked rice
1 tablespoonful gelatin
2 tablespoonfuls sugar
¼ teaspoonful salt
1 teaspoonful vanilla
1 cupful cream whipped

Soak the gelatin in three tablespoonfuls of water for five minutes, then mix with the rice. Add the sugar, salt, and vanilla, and beat well. Set aside until it begins to congeal. Beat the cream stiff and fold it in. Pour into a mold and let it harden. When serving turn it on a platter, and pour orange marmalade sauce over it. For a very sweet dessert add two extra tablespoonfuls of sugar. DENVER, COLO.

ROLLED APPLE DUMPLINGS

1½ cupfuls bread flour
2 teaspoonfuls baking-powder
½ teaspoonful salt
2 cupfuls chopped apple
½ cupful cold water
1 cupful brown sugar
½ teaspoonful cinnamon
½ teaspoonful nutmeg
2 tablespoonfuls lard
2 tablespoonfuls butter

Mix and sift flour, baking-powder, and salt. Work into this the lard and butter, using the tips of the fingers. Add water, then turn out on a floured board, handling as little as possible. Roll out about one-half inch thick, sprinkle apples, brown sugar, and spices on top. Roll up like a jelly roll. Cut off in pieces about two inches wide and stand on end in a pudding-dish. Pour part of the following sauce over them:

1 cupful granulated sugar
2 tablespoonfuls flour
¼ teaspoonful salt
1 cupful water
1 teaspoonful vanilla
2 tablespoonfuls butter

Mix sugar and flour, add water; cook till blended. Add butter and salt. When butter is melted, remove from fire and add vanilla. Bake in hot oven about twenty minutes. This recipe makes nine dumplings. Add to the sauce any chopped apple not possible to roll in the dumpling. Reserve the rest of the sauce to pour around the dumplings when they are taken from the oven. NORTHFIELD, MINN.

RUSSIAN PUDDING

2 tablespoonfuls granulated gelatin
1 quart milk
4 eggs
1 cupful sugar
1 teaspoonful vanilla
1 dozen dry macaroons

Put gelatin and milk together in a double-boiler and let stand over a slow heat until the gelatin is dissolved. Beat the egg-yolks and sugar together, combine with the milk, and let cook until a coating is formed on the spoon. Stir this mixture into the egg-whites beaten stiff and add the vanilla. Line a mold with the macaroons broken in bits and when the pudding mixture is slightly cooled pour it into the mold. Chill for a few hours until stiff. Unmold and serve with whipped cream. ATCHISON, KANS.

SHREDDED DATES

Dates
Milk
Candied ginger
Whipped cream

Fill individual glass dishes with dates that have been stoned and shredded, mixing in a few bits of candied ginger. Pour into the dishes enough sweet milk almost to cover the dates, and set in the ice-chest to chill for an hour or two. Before serving, put a little freshly whipped cream on top of each dish. This is an excellent nursery dessert. BEAUFORT, S. C.

A SIMPLE CHRISTMAS PUDDING

1 cupful grated raw potatoes
1 cupful grated raw carrots
1 cupful chopped suet
1 cupful brown sugar
1 pound chopped raisins
1½ cupfuls pastry flour
1 teaspoonful soda
1 tablespoonful water
1 teaspoonful salt
1 teaspoonful cinnamon
1 teaspoonful nutmeg
1 teaspoonful allspice

Mix thoroughly in order given, put in a well-oiled pudding-mold, cover, and steam five hours. Serve hot with hard fruit sauce. DETROIT, MICH.

SPANISH COFFEE CREAM

2 tablespoonfuls granulated gelatin
3 cupfuls coffee infusion
3 eggs
¼ teaspoonful salt
1 teaspoonful vanilla
1 cupful cream or evaporated milk
½ cupful sugar

Heat coffee to boiling point. Pour it over sugar, egg-yolks, and salt well beaten together; boil about five minutes, stirring constantly. Add gelatin softened in cream or milk and let boil up once. Fold in stiffly beaten whites of eggs. Pour into mold. Serve cold with cream. BALTIMORE, MD.

STRAWBERRY RICE

2 cupfuls crushed strawberries
¾ cupful rice
Juice ½ lemon
½ teaspoonful salt
1 cupful powdered sugar
4 tablespoonfuls butter
1 egg-white, beaten stiff

Boil the rice, after washing thoroughly, seasoned with the salt and lemon, in two quarts of water. Drain in a colander,

and set in the oven a few minutes to dry out. In the meantime cream together the sugar and butter until fluffy, beat in the strawberries, and then add the egg-white. Whip hard, and serve on the hot rice. NEW YORK, N. Y.

SURPRISE PUDDING

1 pint cream
½ cupful cooked rice
1 cupful chopped walnuts or hickory nuts
1 teaspoonful vanilla
2 tablespoonfuls granulated gelatin
½ cupful chopped figs
¼ cupful chopped preserved candied ginger

Whip the cream and add to it the rice, gelatin which has been soaked in one-fourth cupful of water for five minutes, and the vanilla. Fold in carefully and then add the nuts, figs, and ginger. Pour into a cold, wet mold, chill, and serve very cold. CORNING, N. Y.

SWEET APPLE SLUMP

6 sweet apples
2 tart apples
3 cupfuls water
¼ cupful molasses
¼ cupful raisins
2 cupfuls bread flour
2 tablespoonfuls shortening
6 teaspoonfuls baking-powder
1 teaspoonful salt
About ¾ cupful milk
1 tablespoonful molasses

Pare, core, and quarter the apples. Boil fifteen minutes with the water. Add the molasses and raisins and lay over them a thick round of biscuit dough gashed in the center. To make the biscuit dough sift the flour, baking-powder, and salt together, cut in the shortening until well blended and mix to a soft dough, adding the milk gradually and mixing with a knife. Toss on a well floured board and pat to desired shape. Brush this over with the one tablespoonful of molasses, cover tightly, and steam for forty-five minutes. Remove the cover and set in a hot oven for fifteen minutes to brown. REDDING, CONN.

TAFFY PUDDING

1 cupful whole pearl tapioca
2 cupfuls light brown sugar
1 teaspoonful vanilla

Soak tapioca overnight well covered with water. In the morning drain, and add sugar and vanilla. Cook in oven, using double cooker; keep covered. Cook for three to four hours until tapioca is clear and pudding is like taffy. Serve cold with whipped cream. SPRINGFIELD, O.

THANKSGIVING GELATIN PUDDING

1 cupful dried figs
4 tablespoonfuls granulated gelatin
1 cupful cold water
1 cupful corn sirup
3 cupfuls hot coffee infusion
1½ cupfuls chopped dates
1½ cupfuls chopped seedless raisins
1½ cupfuls chopped walnuts
½ teaspoonful ground mixed spices
¼ cupful lemon juice

Wipe the dried figs and cut into small pieces, add cold water to cover and bring slowly to the boiling point, and cook slowly for one-half hour. Then strain. There should be one cupful of juice. Soak the gelatin in the cold water for twenty minutes. Heat the corn-sirup to the boiling point with the ground mixed spices. Add this to the gelatin together with the boiled coffee and the fig juice. Stir thoroughly and add the lemon juice and the cooked figs. Wet a mold in cold water and pour in a layer of the jelly one inch deep. Allow this to set and then add a layer of the chopped dates, raisins and walnuts, using about one-half cupful of each. Pour a layer of jelly over this and allow it to stand until firm. Repeat this until the mold is filled. When set, serve with custard sauce made in the following manner:

1 egg
½ cupful corn sirup
1 tablespoonful corn-starch
2 cupfuls milk
¼ teaspoonful vanilla

Beat the egg slightly and add the corn-sirup and the corn-starch. Heat the milk in a double boiler and add the first mixture gradually. Allow to cook until all starchy flavor is removed. Flavor with the vanilla when cold. For the mixed spices in the pudding use cinnamon, nutmeg, mace, clove and ginger. NEW YORK, N. Y.

UXBRIDGE APPLE TAPIOCA

¾ cupful pearl tapioca
½ teaspoonful salt
6 apples
½ cupful water
6 tablespoonfuls sugar or
6 tablespoonfuls apple jelly

Soak the tapioca in cold water to cover for one hour. Add the salt. Pare and core the apples and set closely in a buttered pudding-dish. Fill the holes with the sugar or apple jelly, allowing one tablespoonful to each apple. Pour the tapioca around the apples, distributing it evenly, and add the water. Bake in a hot oven until the apples are soft and the tapioca is clear; cover until nearly done. Peaches, uncooked or canned, may be used for the apples, and sago for the tapioca.

CONCORD, MASS.

WHIPPED-CREAM MERINGUES

4 egg-whites
1¾ cupfuls powdered sugar
½ cupful any nut meats, ground fine
1 teaspoonful vanilla
Few grains salt
Sweetened and flavored whipped cream

Beat egg-whites very stiff and gradually add the sugar, whipping constantly. Sprinkle in the salt, and, lastly, turn in the ground nuts. Cover a baking-sheet with buttered paper and shape the mixture with a spoon so that the meringues will be as large as goose eggs. Bake in a very slow oven for at least three-quarters of an hour, until they are light brown and nearly dry. Remove from the paper, scoop out the soft inside, and put the two halves together with the whipped cream. This amount will serve twelve.

NEW CANAAN, CONN.

Eggs

ASPARAGUS OMELET, ITALIAN

1 cupful cooked asparagus-tips
4 eggs
½ teaspoonful salt
1 tablespoonful water
Few grains pepper
2 tablespoonfuls grated cheese
1 tablespoonful butter

Beat the eggs slightly; add the salt, pepper, cheese, and asparagus. Put butter in hot omelet pan; when melted, turn in the mixture. As it slowly cooks, prick and pick up with a fork until the whole is of creamy consistency. Brown quickly underneath; fold and turn on a hot platter. NEW YORK, N. Y.

BACON AND EGGS, NEW STYLE

8 slices bacon, diced
6 small slices dry bread, diced
4 eggs
¼ cupful milk
⅛ teaspoonful pepper
A little salt

Fry the bacon until brown; add the bread, and toss with the bacon and fat until well seasoned and slightly browned, then add the eggs beaten with the seasoning and milk, and scramble as usual. This is a very good way to use up dry bread. NEW YORK, N. Y.

BACON AND POTATO OMELET

1 cupful cold potatoes, chopped fine
½ cupful bacon, diced
4 eggs
⅓ teaspoonful salt
⅛ teaspoonful pepper

Brown potatoes and bacon together in a frying-pan. Separate eggs, beat yolks till creamy and whites till light, add

seasonings, combine, stir into the potato mixture, and cook gently like any omelet. WASHINGTON, D. C.

BAKED CRACKER OMELET

4 eggs
¾ cupful milk
1 tablespoonful melted butter
3 tablespoonfuls cracker-crumbs
¾ teaspoonful salt
⅛ teaspoonful pepper

Separate eggs; beat whites stiff and yolks till lemon-colored. Add the milk and melted butter to the yolks, fold in the whites together with the seasonings and the cracker-crumbs, which should not be too fine. Pour into a hot buttered fire-proof dish and bake about fifteen minutes in a moderate oven.

OMAHA, NEBR.

BROWN-BREAD OMELET

2 slices brown bread
2 tablespoonfuls flour
3 cupfuls milk
8 eggs
2 teaspoonfuls salt
½ teaspoonful pepper
2 tablespoonfuls butter

Cut the bread in small pieces and fry in butter. Rub the flour smooth in a little of the milk. Add the egg-yolks beaten, the remainder of the milk, the fried bread, and lastly the egg-whites beaten stiff, together with the seasonings. Pour into the smoking-hot pan in which the bread has been fried and bake in a hot oven until set. It will take from twenty minutes to half an hour. OLYMPIA, WASH.

CABBAGE OMELET

2 cupfuls chopped cold boiled cabbage
2 well-beaten eggs
2 tablespoonfuls butter
¼ cupful cream
Salt and pepper to taste

Heat the cabbage in one tablespoonful of butter and the cream; add seasonings and the eggs well beaten. Pour into a warm omelet-pan containing the other tablespoonful of melted butter, and cook till delicately browned on the under side. Set in the oven long enough to cook the top, fold, and turn on a hot platter. CODY, WYO.

CHEESE OMELET

4 tablespoonfuls grated cheese
2 eggs
2 tablespoonfuls granulated tapioca
½ teaspoonful salt
⅛ teaspoonful pepper
⅛ teaspoonful dry mustard
1 cupful hot milk
1½ tablespoonfuls cooking oil

Cook together for about ten minutes the tapioca, salt, pepper, mustard, cheese, and hot milk. Add one-half tablespoonful of the oil and the yolks of the eggs beaten very light. Stir well, remove from the fire, and fold in the whites of the eggs beaten stiff and dry. Put the rest of the oil into a frying or omelet pan, and when it is hot, pour in the mixture. Cook slowly until brown, then place in a slow oven until the top is dry, fold, and turn out on a hot platter. Garnish with parsley and serve at once. This is enough to serve three.

NEW BRIGHTON, N. Y.

CONCORDIA EGGS

6 eggs
4 cupfuls cold cooked hominy
1 cupful grated cheese
2 tablespoonfuls butter
Salt and pepper

Butter a shallow baking-dish and fill with the hominy, which should not be too stiff; with the bottom of a cup, make as many depressions in the hominy as there are eggs to be used. Sprinkle over half the cheese and set in a hot oven till it is melted and beginning to brown. Remove from oven and drop an egg in each depression. Dot over the butter, sprinkle on the rest of the cheese, and dredge lightly with a little salt and pepper. Place in oven again till eggs are set, about ten minutes.

CONCORD, MASS.

CREOLE EGGS

1 tablespoonful butter
2 tablespoonfuls chopped onion
2 tablespoonfuls chopped green peppers
½ teaspoonful salt
Solid portion ½ can tomatoes, or two large tomatoes, peeled and halved
Bread-crumbs
One or two eggs per individual

Melt the butter, add onion, pepper, and the tomatoes, cover and cook fifteen minutes over a very slow heat, then season with salt. Butter the shirring-dishes, dust them lightly with crumbs, break in one or two eggs, stand in a shallow pan of water, and cook in the oven until the white is set but soft. Garnish each dish with a tablespoonful of the tomato mixture and serve in the dishes. MOUNT GRETNA, PA.

DANDY STUFFED EGGS

½ dozen hard-cooked eggs
1 pound dandelion greens
1 small onion
1 slice salt pork or bacon
1 teaspoonful salt
2 tablespoonfuls vinegar

Cut the eggs in halves and remove the yolks. Cook the greens until tender and divide in two portions. To one portion, chopped, add the salt pork fried crisp and chopped, the onion minced and cooked in the salt pork drippings, the salt, the vinegar, and the egg-yolks mashed. Pile the egg-whites with the mixture. Place in the oven to reheat, and serve on a bed of greens, using for this purpose the other portion of cooked greens seasoned to taste. Spinach, beet greens, or chard may be used in place of the dandelion.

MILWAUKEE, WIS.

A HEARTY OMELET

1 pint milk
¼ cupful corn-meal
3 eggs
1 teaspoonful salt
6 slices bacon

Scald milk in double-boiler. Pour onto corn-meal and put back on fire. Cook fifteen to twenty minutes, stirring frequently at first. Beat eggs separately; pour meal mixture into the beaten yolks, add salt, and fold in stiffly beaten whites. Have a large frying-pan in which bacon has been cooked; remove bacon and pour off most of the fat; pour omelet mixture into it. Bake about one-half hour in a rather moderate oven. Serve on platter garnished with bacon. Use either white or yellow corn-meal. APPONAUG R. I.

MOCK TURTLE EGGS

2 tablespoonfuls butter
1 cupful bread-crumbs
1 cupful condensed mock turtle soup
1 tablespoonful hot water
Salt
Paprika
3 eggs

Melt one tablespoonful of butter in a shallow casserole, cover with one-half cupful of dried bread-crumbs, and add the condensed mock turtle soup mixed with the hot water. Break in the eggs carefully, sprinkle sparingly with salt and paprika, add the other half-cupful of bread-crumbs, and dot with the remaining tablespoonful of butter. Brown in a quick oven. This recipe is intended to serve three. NEW YORK, N. Y.

OMELET ESPAGNOLE

5 eggs
5 tablespoonfuls water
2 tablespoonfuls butter
1 teaspoonful salt
⅛ teaspoonful pepper
1 Spanish onion, chopped

Melt the butter in the omelet-pan and fry the onion in it very slowly until soft and golden-brown. Add salt to the egg-whites and beat them stiff. Beat the yolks until thick and add the pepper and water. Fold carefully together, adding a tablespoonful of the cooked onion; the remainder should be set aside in a warm place. Pour the egg-mixture into the omelet-pan, cover, and cook very slowly till firm throughout and golden-brown on the bottom. Spread the remaining onion over the cooked omelet, fold over, turn onto a hot platter, and garnish with parsley. ITHACA, N. Y.

POACHED EGGS WITH RAREBIT SAUCE

6 eggs
6 rounds buttered toast
Welsh rarebit sauce

Poach eggs until they are set, in plenty of salted water, and be sure that they are well covered. Remove each to a round of buttered toast which has been placed in an individual shirred egg dish. Pour over them a Welsh rarebit

sauce made with milk in the double-boiler, and brown quickly in a hot oven or under the broiler flame. Serve at once.

NEW YORK, N. Y.

SHIRRED EGGS IN GIBLET SAUCE

3 cupfuls boiling water
3 sets chicken giblets
½ teaspoonful grated onion
½ teaspoonful salt
Dash pepper
2 tablespoonfuls butter
2 tablespoonfuls flour
½ teaspoonful kitchen bouquet
½ teaspoonful Worcestershire sauce
2 tablespoonfuls minced parsley
6 eggs

Clean giblets thoroughly and discard any green portions adhering to the liver. Fry until brown in the butter, add onion, salt, and pepper, and three cupfuls of boiling water and cook slowly for an hour and a half, until giblets are tender. There should then be two cupfuls of broth. Chop giblets fine, mix flour with a little cold water, and thicken broth; add giblets and the rest of the seasonings and dispose in six ramekins or shirred-egg dishes. Slip an egg, carefully broken, into each, dust with salt, pepper, and minced parsley, place a bit of butter on each, and bake in a moderate oven until the eggs are set.

SPANISH OMELET

6 strips bacon
6 eggs
4 sliced ripe olives
4 seedless raisins
6 large mushrooms
½ teaspoonful paprika
6 tablespoonfuls milk
1 tablespoonful minced green pepper
1 tablespoonful minced pimiento
1 tablespoonful minced parsley
1 tablespoonful minced onion
1 tablespoonful flour
1 tablespoonful butter
Salt

Fry the bacon, remove, and keep hot. Then in the fat cook the pepper, pimiento, parsley, onion, olives, raisins, mushrooms, and paprika together until tender. When cooked add the flour and one-fourth teaspoonful of salt. Beat the whites of the eggs stiff and dry. Beat the yolks until lemon-colored and add one-half teaspoonful salt and the milk. Fold in the

stiffly beaten egg-whites. Pour this egg mixture into a hot omelet-pan, in which the butter has been melted. Cook until brown on the bottom, then place in a moderate oven for about five minutes or until it is dry on top. When cooked spread the filling on one-half and turn over the other half of the omelet to cover. Garnish with the hot strips of bacon.

STOCKTON, CAL.

SPANISH SCRAMBLED EGGS

2 tablespoonfuls butter
1 chopped onion
½ chopped green pepper
½ chopped pimiento
¼ cupful rich milk
1 teaspoonful salt
¼ teaspoonful pepper
6 eggs

Cook all except eggs together until tender; then add eggs, stir while cooking, and serve on toast. STOCKTON, CAL.

SPINACH OMELET

1 cupful cooked spinach
1½ tablespoonfuls flour
2 tablespoonfuls butter
½ cupful cream
1 teaspoonful salt
Few grains pepper
4 eggs

Chop spinach fine, and make a sauce of the butter, flour, cream, pepper, and half the salt, allowing it to boil thoroughly. Combine this with the spinach, separate the egg-yolks from the whites, beat the yolks till lemon-colored, adding the rest of the salt and a little pepper. Beat the whites till stiff and dry and cut and fold them into the first mixture. Pour the egg-mixture into a hot, well-buttered omelet-pan, put the spinach over the top, and cook very gently for about twelve minutes till the egg is set and the omelet brown. Fold as usual. NEW YORK, N. Y.

SWEDISH OMELET

4 eggs
1 cupful milk
1 teaspoonful salt
⅛ teaspoonful pepper
1 tablespoonful flour
1 tablespoonful butter
½ cupful thinly sliced cheese

Blend together the flour, milk, and seasonings; beat the eggs very light and combine mixtures. In the meantime melt the butter in a frying-pan and, when very hot, turn in the mixture. Place in the lower part of a very hot oven, and when it is puffed up and browned on the bottom, set it on the upper grate to finish cooking and brown slightly. When this is done, spread the cheese over the omelet, and when it melts, fold, turn on a hot platter, and serve at once. As this omelet contains flour, it will not fall as much as one of the puffy variety.

PUTNAM, CONN.

Entrées

BACON AND CORN, CAMP STYLE

12 large slices bacon
2 cupfuls corn, canned or boiled and cut from the cob
2 eggs
½ green pepper
1 small onion
Salt
Pepper

Cook bacon until crisp, pouring off fat occasionally during the cooking. Remove the bacon and keep warm. In about four tablespoonfuls of the bacon-fat cook the pepper and onion, chopped fine, for five minutes. Add the corn, eggs well beaten, and salt and pepper to taste and scramble all together in the hot fat. Heap on a hot platter and garnish with the bacon strips.

DULUTH, MINN.

BACON SOUFFLÉ PUDDING

¾ cupful minced bacon
8 slices stale bread
4 eggs
1 teaspoonful salt

Spread the cupful of minced bacon evenly over the bottom of baking-dish. Soak the stale bread in cold water for five minutes and drain. Beat the eggs well, add to the bread with salt, mix together; spread this mixture over the bacon. Bake in moderate oven for forty minutes.

ALBUQUERQUE, N. MEX.

CORN PUDDING

2 cupfuls fresh or canned corn
1 sweet pepper
1½ cupfuls milk
1 egg
3 tablespoonfuls fine corn-meal
2 tablespoonfuls savory fat
1 teaspoonful salt
⅛ teaspoonful pepper

Scald the milk, pour it over the meal, cover, and let it stand until cool. Add the corn, the pepper cut fine, the beaten egg, and seasonings. Bake in a slow oven for an hour or more, stirring it at the end of half an hour, then letting it form a crisp, brown crust. Dried sweet corn soaked and cooked in the same water until tender may be used in place of the fresh or canned corn, if preferred. REDDING, CONN.

FRANKFURTERS AND NOODLES IN TOMATO SAUCE

1½ pounds frankfurters
1 pound egg noodles
1 can tomato soup

Boil the noodles till tender, drain, and add the soup. If this is too highly seasoned, dilute with a little boiling water and thicken slightly. Skin the frankfurters and steam them until thoroughly done, about twenty minutes. Add to the noodles and tomato sauce and heat together for five minutes. EUREKA, CAL.

HANGTOWN FRY

3 small sausages, cut cross-wise in rings
1 cupful oysters, drained
2 eggs slightly beaten

Fry the sausage rings until medium brown. Put in the oysters, and when the edges curl, stir in the eggs and cook until they are set. Stir as for scrambled eggs. This is an excellent chafing-dish recipe. TARPON SPRINGS, FLA.

HOMINY WITH OLIVES

1 small onion
3 scant cupfuls cooked samp or 1 can hominy
⅛ teaspoonful pepper
¼ cupful milk
¼ cupful water from hominy
¾ cupful grated cheese
1 teaspoonful salt
½ cupful stoned ripe olives

Fry the onion cut fine in the fat until golden. Add hominy, stirring until warm. Now add the milk and water from the hominy. Stirring all the time, add the cheese, and as this

melts, add the olives chopped. Cook till the cheese is thoroughly melted but not stringy. Season and serve at once.

HOLLYWOOD, CAL.

MOCK CHOP SUEY

2 cupfuls diced cold roast pork or veal
1 cupful diced celery
1 large onion, diced
4 tablespoonfuls butter
Curry-powder to taste
Salt and paprika
1 can button mushrooms, sliced
1 cupful gravy or slightly thickened stock
Boiled rice

Fry the celery and onion in the butter till tender, about thirty minutes; then add the gravy and season as needed with salt, paprika, and curry-powder. The amount of curry to be used depends on its strength. Cook together for a few minutes, then add the meat and mushrooms, and serve around a mound of hot boiled rice. Fresh mushrooms may be used if fried for five minutes before combining. Fried noodles may be served with this dish.

DETROIT, MICH.

ONIONS ON TOAST

3 bunches young onions
Buttered toast
White or drawn butter sauce

Prepare the onions as for table use. Boil in salted water till tender, arrange on toast like asparagus, and pour over the desired sauce.

OSHKOSH, WIS.

PRUNES IN BELGIAN STYLE

Prunes
1 small cream cheese
Cream or milk
1 teaspoonful pecans, chopped fine
Dash cayenne pepper
1 teaspoonful walnuts, chopped fine
1 teaspoonful lemon juice
1 teaspoonful melted butter

Soak a sufficient number of prunes in cold water for several hours, then steam, chill and pit them. Stuff them with the following mixture: Mash the cream cheese with a little cream

or milk, and add the cayenne, the pecans and walnuts, the lemon juice, and the melted butter. If possible, the prunes should be pitted through the pointed end and not through the sides; they are then filled from the top and placed upright on tiny rounds of toasted bread. Let the filling protrude from the top of the prunes and sprinkle it with a little paprika.

PHILADELPHIA, PA.

SCRAMBLED RICE AND BACON

3 cupfuls cooked rice
12 slices bacon
3 eggs, beaten
Salt and pepper

Fry or bake the bacon till crisp; pour off half the fat, and put the bacon aside in a warm place. Mix together the eggs and rice, and add salt and pepper as needed. Pour into the hot bacon-fat left in the frying-pan, and scramble. Heap in a mound on a hot platter, and surround with the bacon.

PROVIDENCE, R. I.

Fish

BAKED CLAMS RHODE ISLAND STYLE

1 quart large, long clams
1 small onion, minced
Cracker-crumbs
Clam-liquor
Fat bacon

Measure clams after removing from shell; separate the soft from the hard portions, put the latter through a food-chopper and combine with the onion, clam-liquor, and cracker-crumbs till of the consistency of thick paste. Place the soft part of a clam in each half shell, fill with the mixture, place a small strip of bacon on top, and bake till light brown in a quick oven. If long clams are not available, round clams or "quahaugs" may be used. In this case, the whole clam is chopped. ANSONIA, CONN.

BAKED CORN WITH CLAMS

1 can minced clams
1 cupful canned corn
1 cupful milk
1 egg, well beaten
1 cupful dry bread-crumbs
2 tablespoonfuls butter
1 teaspoonful salt
¼ teaspoonful pepper
Speck onion salt, if desired
¼ teaspoonful paprika

Mix ingredients, except butter, together well; put them in a buttered baking-dish, place bits of butter on top, and bake one-half hour. Fresh corn may be used. PASADENA, CAL.

BAKED FISH WITH CHEESE

1 pound halibut
4 slices salt pork
½ pound cheese
Salt and pepper

Cut the salt pork in bits and put in an enamelware or aluminum baking-pan; lay fish on top, dust with salt and pepper, cover with the cheese, which has been put through the coarse knife of the food-chopper, and bake about twenty minutes in a hot oven. The fish should be cut about a half-inch thick.

NORWOOD, MASS.

BAKED FLOUNDER

A 4-pound flounder
5 thin slices salt pork
Salt
Pepper
1 cupful soft bread-crumbs
Dried parsley
¼ cupful melted margarin or savory fat

Remove the flesh from the flounder in fillets. On the bottom of a baking-pan or casserole lay three of the salt pork slices; on these lay half of the fish, sprinkle with salt and pepper, and spread with the bread-crumbs which have been seasoned with one-half teaspoonful of salt, one-fourth teaspoonful of pepper, a little dried parsley, and the melted margarin. On this lay the rest of the fish, sprinkle with salt and pepper, and lay the rest of the pork on top. Bake in a moderate oven for twenty minutes. Serve with drawn butter or tomato sauce.

NEW YORK, N. Y.

BOILED SHAD

1 medium-sized shad
½ cupful moderately strong vinegar
1 cupful water
¾ teaspoonful salt
⅛ teaspoonful pepper
⅛ teaspoonful cinnamon
2 egg-yolks
1½ teaspoonfuls flour
1 onion sliced
Sugar to taste.

Stir together the egg-yolks, flour, and seasonings, and add vinegar and water. Add just enough sugar to neutralize the acid, about one-half tablespoonful. Stir in the onion and bring all to a boil. Put in the shad and boil gently till tender, about twenty minutes, keeping an asbestos mat under the kettle, as the mixture is liable to stick. When partly cool transfer the fish to a platter and strain over the sauce. Serve cold. Sea trout may be cooked in the same way.

ALMYRA, N. Y.

CLAM GRIDDLES

1 pint clams
1 tablespoonful butter or beef drippings
2 eggs
½ cupful milk
1½ cupfuls pastry flour
2 teaspoonfuls baking-powder
⅓ teaspoonful salt
⅛ teaspoonful pepper

Clean clams and drain from liquor; then chop fine. Beat eggs light; add the milk and the flour mixed with the baking-powder and seasonings, then the butter melted and the chopped clams. Fry as usual on a griddle. If too thick, the batter should be thinned with a little milk or water.

NORTH BERWICK, ME.

CLAM PIE

1 pint of hard clams or quahaugs
1 piece of fat, salt pork, two inches square
1 tablespoonful butter
1 pint of water
3 potatoes, diced
Salt and pepper to taste
4 tablespoonfuls flour
Biscuit-dough

Cut pork into cubes, add the clam-juice, the water, and butter, and simmer gently for forty-five minutes. Season to taste with salt and pepper. In the meantime cook potatoes until almost tender, and add them to the clam-juice. Thicken with the flour rubbed smooth in a little cold water. Add clams, which should be cut in pieces, and pour into a buttered baking-dish. Shape the biscuit-dough into small rounds, set over the pie, and bake about twenty minutes in a moderate oven. If an onion flavor is desired, one or two thinly sliced onions may be added to the water, clam-juice, and pork when first put to cook.

ELMHURST, L. I.

CODFISH CAKES

½ pound salt codfish
5 to 6 medium-sized potatoes
3 ounces fat salt pork
1 egg
¼ teaspoonful pepper
Salt

Soak the codfish for several hours in water to cover. Pare the potatoes and cook them in boiling water, placing the fish,

drained, on top during the cooking. When the potatoes are done, drain. Cut the pork into dice and try out in a frying-pan. When crisp, chop the pork very fine, using a chopping-bowl and knife for the purpose. Add the fish and chop it fine also; then add the potatoes and chop, but do not mash. Mix well together, adding the egg unbeaten, the pepper, and salt if needed. Form into flat cakes, roll in flour, and fry to a crisp, golden brown in the pork fat. Add drippings if more fat is needed for frying. This amount will make twelve cakes.

LAWRENCE, MASS.

CODFISH OMELET

1 pint codfish
1 pint raw potatoes thinly sliced
½ teaspoonful pepper
Salt
1 tablespoonful butter
1 egg
½ cupful milk
2 tablespoonfuls drippings
Parsley

Boil the codfish, that has been soaked and picked fine, with the potatoes. When cooked, mash fine and add pepper, and salt, if needed; add butter, yolk of egg, milk, and last of all the stiffly-beaten white of the egg. Melt one tablespoonful of drippings in each side of an omelet pan and pour in mixture; brown nicely. Fold together and garnish with parsley.

SAN FRANCISCO, CAL.

CONCORDIA SCALLOPED OYSTERS

1 pint oysters
2 cupfuls diced cooked celery
1 cupful dried bread- or cracker-crumbs
2 tablespoonfuls butter
1 pint thin white sauce
2 teaspoonfuls salt
¼ teaspoonful pepper
Speck mace

Prepare the oysters carefully by washing the hands and passing each oyster through the fingers, using extreme care to remove all bits of shell. Then place the oysters in a strainer and pour cold water through them. Place a layer of the crumbs in a shallow, buttered baking-dish, then a layer of oysters, using half of them, and then a layer of celery,

using one cupful. Sprinkle with salt and pepper and dot with bits of butter; then add a layer of the white sauce which has been seasoned with half of the salt and pepper and the mace. Repeat, having crumbs dotted with butter as the top layer. Bake in a hot oven one-half hour, until the crumbs are a rich brown. CONCORD, MASS.

CONCORDIA OYSTER STEW

1 pint oysters
½ cupful water
1 pint milk
2 teaspoonfuls salt
¼ teaspoonful pepper
1 tablespoonful flour
1 tablespoonful margarin
1 pint diced celery

Wash oysters carefully, removing every particle of shell, and put on to cook with the water. Watch carefully, and when the edges curl, remove from stove and drain. Strain the broth through a fine strainer, add the milk, hot but not boiling, and the salt and pepper. Thicken with the flour and margarin blended together. Add the oysters and the celery which has been stewed until tender, let boil up and serve. The thickening may be omitted, if preferred, but the creamy consistency is most delicious. If a thinner stew is desired, twice the quantity of milk may be used. In this case, double the amount of thickening also. CONCORD, MASS.

CORN-MEAL OYSTER FRITTERS

1 cupful corn-meal
1 cupful bread flour
1 teaspoonful salt
¾ cupful milk
1 teaspoonful baking-powder
2 eggs
1 dozen medium oysters

Mix together thoroughly the corn-meal, flour, salt, and baking-powder. Add the eggs well beaten and the milk. Fold the oysters into the batter. Drop by tablespoonfuls into hot, deep fat. Have one oyster in each fritter. Cook on both sides until well done. Drain on paper and serve at once. HASTINGS, MICH.

CREAMED FINNAN HADDIE AND POTATO

A 2-pound finnan haddie
2 green peppers
2 cupfuls boiling water
2 tablespoonfuls margarin
2 tablespoonfuls flour
1 cupful milk
1 teaspoonful salt
¼ teaspoonful pepper
2½ cupfuls cold, boiled potatoes, diced

Parboil the finnan haddie for a few minutes in boiling water, remove the skin, and take the fish from the bone. Cut it into small pieces and boil it ten minutes with the green peppers, chopped in the boiling water. Make a white sauce as follows: Melt the margarin, add the flour, cook until it bubbles and add gradually one cupful of the liquid in which the fish was cooked and the milk. Season with salt and pepper. Combine the fish, peppers, and potatoes with the white sauce. Serve hot. NEW YORK, N. Y.

FISH ROE CAKES

1 large fish-roe
Dry bread-crumbs
1 egg
¾ teaspoonful salt
A little paprika

Measure the fish-roe and add three-fourths the quantity of dry bread-crumbs; then work in the seasoning and egg; shape into small cakes or balls, roll in flour, and fry about eight minutes. Serve with stewed tomatoes. DANVILLE, PA.

FLOUNDER ROE FRIED

Roe from a 5-pound flounder
1 teaspoonful salt
1 teaspoonful vinegar
Fine dried bread- or cracker-crumbs
1 egg

Tie the roe in cheese-cloth, immerse in boiling water to which the salt and vinegar have been added, and cook ten minutes. Remove and cover with cold water. When cool, cut in pieces, roll in beaten egg to which two tablespoonfuls of water has been added, and crumbs, and brown in hot deep fat. Drain on crumpled paper and serve. NEW YORK, N. Y.

FLOUNDERS WITH PARSLEY SAUCE

4 large fillets flounder
1 tablespoonful salt
1 tablespoonful vinegar
2 tablespoonfuls butter
2 tablespoonfuls flour
½ cupful milk
½ teaspoonful salt
⅛ teaspoonful pepper
2 tablespoonfuls finely minced parsley

Tie the fillets in cheese-cloth. Cook for six minutes in plenty of boiling water to which the salt and vinegar have been added. Remove and drain thoroughly, place on a hot platter, and pour over a parsley sauce made as follows: Melt in a saucepan the butter, add the flour, and cook till bubbling. Add gradually the milk and one-half cupful of the water in which the flounder was cooked, stirring continuously that the sauce may be free from lumps. Cook until well thickened, add salt, pepper, and parsley. NEW YORK, N. Y.

HALIBUT BAKED IN MILK

2½ pounds of halibut, sliced
2 tablespoonfuls minced parsley
⅓ cupful butter
Flour
Milk
Salt and pepper

Lay the fish in a deep, fire-proof platter, if possible; season with salt and pepper, dredge with flour, sprinkle with the parsley, and dot with the butter. Add milk to the depth of one inch, and, if desired, lay over some sliced onion and a few minced celery-tips. Bake gently for forty-five minutes in a moderate oven. CAMBRIDGE, MASS.

NEW ENGLAND CODFISH DINNER

1 pound salt codfish
¼ pound salt pork
12 small raw beets
2 hard-cooked eggs
2 pounds new potatoes
2 cupfuls small onions
2 cupfuls medium-thick white sauce

Put the codfish on in cold water and bring slowly to the boiling-point, but do not boil. If sufficient salt is extracted,

flake with a fork. If it is still too salty, repeat by again placing in cold water. Cut the pork in narrow, thin slices and crisp in oven or frying-pan. Cook the vegetables separately. Place the fish in a dish and cover with white sauce. Sprinkle chopped, hard-cooked eggs over the top. Garnish the platter with pork and vegetables by grouping: place the beets at both ends, the potatoes front and back, the onions between with pork strips. Parsley also adds to the appearance of the dish. Winter vegetables may be used, in which case select small potatoes and cut the beets in quarters.

PELHAM, N. Y.

NEW SCALLOPED OYSTERS

1½ cupfuls dried bread- or cracker-crumbs
½ cupful stewed or canned tomato
4 tablespoonfuls butter
24 oysters
⅔ cupful corn
Salt and pepper

Place one-third of the crumbs on the bottom of a buttered baking-dish; on this lay one-half the oysters sprinkled generously with salt and pepper and dotted with one tablespoonful of the butter; then add layers of tomato and corn, using one-half the whole quantity of each; repeat these layers of crumbs, oysters, seasoning, tomato, and corn. Top all with a layer of buttered crumbs, using the remaining crumbs and butter. Bake in a moderate oven until crumbs are brown.

ROCHESTER, N. Y.

OYSTERS CATALAN

2 dozen blue-point oysters
2 tablespoonfuls butter
2 teaspoonfuls grated Edam cheese
4 tablespoonfuls tomato catchup
½ teaspoonful salt
3 tablespoonfuls cream
Meat 1 good sized crab or ½ cupful crab meat
1 teaspoonful Worcestershire sauce or a few grains cayenne pepper

Hot buttered toast

Melt together the butter and cheese in a double-boiler or chafing-dish. When smooth add the catchup, Worcestershire, cream, and minced crab meat. When very hot, drop in the oysters, cook till they crinkle, and transfer at once to the toast.

NAPOLEON, O.

OYSTER PIE

1 quart oysters
Seasoned flour
Large slice bacon
1 tablespoonful finely minced parsley
1 tablespoonful finely chopped green pepper
2 teaspoonfuls salt
¼ teaspoonful pepper
½ teaspoonful paprika
Few grains cayenne pepper
Juice 1 lemon
1 tablespoonful cream or butter
Crust
1 small onion

Select a rather shallow dish and butter it well. Wash the oysters, removing any bits of shell, and wipe them dry between towels. Roll them in flour which has been slightly seasoned with salt and pepper and place half of them close together in a single layer in the dish. Cut the bacon in tiny dice and try it out with the onion minced, until both are crisp and brown. Sprinkle half of this over the layer of oysters, together with half of the parsley, green pepper, salt, pepper, paprika, cayenne pepper, and lemon juice. Over this place another layer of oysters, similarly prepared and repeat the seasonings as above. Over all sprinkle the cream or butter in bits and cover with a crust. A rich biscuit-dough rolled thin or a pastry crust may be used. Whichever crust is used, roll to one-quarter inch thickness, cut in rounds, and remove the centers as in cutting doughnuts. Place on the pie and bake in a hot oven, 450° F., for twenty minutes.

NEW YORK, N. Y.

SOLE WITH BUTTER SAUCE

A 4-pound sole
1 tablespoonful salt
1 tablespoonful vinegar
2 tablespoonfuls melted butter
Juice ½ lemon
Parsley

Fillet the sole and tie the fillets in cheese-cloth and drop them into boiling water in which the salt and vinegar have been placed. Lower the temperature and cook for about six minutes. Remove and drain well. Arrange on a hot platter, and pour over the fish the melted butter and the lemon juice. Garnish with parsley and serve with boiled potatoes.

NEW YORK, N. Y.

Frostings

CREAMY FILLING

3 tablespoonfuls butter
⅔ cupful powdered sugar
1 egg-white
Few drops vanilla
½ teaspoonful lemon or orange extract

Cream the butter and sugar together, mixing till very smooth and light. Add beaten egg-white a little at a time, beating constantly, then add vanilla and flavoring slowly till all is stirred in. This should be prepared at least an hour before using and placed in the refrigerator. It will also be found an exceptionally good hard sauce. FORT BLISS, TEX.

LEMON BUTTER

3 egg-yolks
1 egg-white
Juice 2 lemons
2 tablespoonfuls butter
½ teaspoonful each vanilla and lemon extract
1 cupful sugar

Beat the egg-yolks and white with the sugar till light; add the butter and lemon juice, cook over hot water till thick, flavor, and cool. This may be used as a cake or sandwich.
GEORGETOWN, DEL.

MAPLE FROSTING

1 cupful crushed maple-sugar
1 egg-white
¼ cupful hot water

Cook sugar and water together until it spins a thread; pour this over the beaten white of an egg, stirring constantly; return to double boiler and cook till it becomes slightly dry around the edges. It should be stirred occasionally. Then remove from water and beat till thick. WASHINGTON, D. C.

ORANGE ICING

2 cupfuls confectioners' sugar
1 teaspoonful melted butter
Juice ½ orange

Beat sugar and butter into the orange juice and when stiff enough to hold its shape spread on the cake. KILLINGLY, CONN.

QUALITY FROSTING

¾ cupful granulated sugar
⅝ cupful brown sugar
¼ cupful boiling water
1 egg-white
¼ teaspoonful vanilla

Mix together the sugar and water and boil till it threads. Beat the egg-white stiff and pour in the sirup, beating constantly till it holds its shape. Place over hot water till it becomes slightly granular about the edges, add flavoring, and spread on the cake. YONKERS, N. Y.

SUBSTITUTE FOR WHIPPED CREAM

2 egg-whites
¼ cupful condensed milk
¼ pound marshmallows
Flavoring

Beat the whites of the eggs until very stiff and dry. Add slowly to the condensed milk, beating constantly. Heat the marshmallows in the top of a double-boiler until soft. Then into the above mixture beat the softened marshmallows. Add any flavoring desired and beat all together well.

NEW YORK, N. Y.

SUGARLESS CAKE FILLING

1 tablespoonful marshmallow cream
1 cupful jam or fruit conserve
Shredded coconut

Beat the marshmallow cream into the jam or conserve, using any preferred flavor of the latter. Spread on the cake and sprinkle a little shredded coconut over the surface.

TOMS RIVER, N. J.

Fruit Combinations

APPLE CRISP

8 apples, sliced (about 1 quart)
1 teaspoonful cinnamon
½ cupful water
1 cupful sugar
¾ cupful flour
7 tablespoonfuls butter

Butter a fire-proof dish and fill with the apples, water, and cinnamon mixed. Work together the remainder of the ingredients with the finger-tips until crumbly, spread over the apple-mixture, and bake uncovered for about thirty minutes. Serve with whipped cream, lemon sauce, or maple-sirup.

FARGO, N. DAK.

APPLE PUDDING

5 apples
¼ cupful molasses
¼ cupful brown sugar
1 teaspoonful vinegar
1 teaspoonful cinnamon
¼ cupful cold water
1 tablespoonful butter

Grease a pudding dish, put in the apples, which have been pared, cored, and quartered, then add the other ingredients in the order given and cover the top with a rich pie crust. Bake thirty minutes.

NASHUA, N. H.

BAKED APPLES DE LUXE

2 quarts apples
¼ cupful butter
¾ cupful sugar

Cut the fruit in quarters, but do not pare, though dark spots should be removed. Melt the butter and add the sugar to it. Stir this mixture with the apples and place all in a deep

pan, cover closely and bake slowly for one hour. Serve hot with meats. PHILADELPHIA, PA.

BAKED DRIED PEACHES

1 pound dried peaches
¼ cupful sirup or honey
¼ teaspoonful cinnamon
1 tablespoonful margarin
2 cupfuls cold water

Soak the peaches overnight. Place in a deep dish, sprinkle with the cinnamon, and pour over them the sirup or honey. Cover with the cold water. Bake until nearly tender, add the margarin, and complete the baking. ALBANY, N. Y.

BAKED PINEAPPLE

8 slices pineapple
6 graham crackers
2 teaspoonfuls butter
Pineapple juice

Butter a baking-dish and cover the bottom with graham crackers finely crumbed. Then put in a layer of sliced canned pineapple, keeping the slices whole. Dot with butter and add another layer of crumbs, continuing in this way until all is used. Pour over the pineapple juice and bake three-quarters of an hour. Either canned pineapple or fresh cooked pineapple and juice may be used in this recipe.

WASHINGTON, D. C.

BANANAS, WEST INDIAN STYLE

6 bananas
4 tablespoonfuls sugar
6 tablespoonfuls water
5 drops tabasco sauce
Dash lemon juice

Peel bananas, cut in halves crosswise, and drop into deep fat hot enough to brown a bit of bread in one minute. When brown, drain on paper-toweling or brown paper. Boil together the sugar, water, and tabasco sauce, add bananas and lemon juice, heat for a few minutes, and serve. ROBERTS, CAL.

FRIED APPLES WITH ONIONS

; pints quartered tart apples
; pints sliced onions
1½ teaspoonfuls salt
Meat drippings, or butter, about ⅓ cupful
2 tablespoonfuls sugar

Heat the fat in a frying-pan, add the onions and salt, and ook gently over a slow fire for ten minutes, stirring occaionally. Add the apples and sugar and let cook slowly until browned.

AKRON, O.

MAPLE APPLE SAUCE

; quarts apples
1½ cupfuls maple sirup
1 lemon, sliced and cut into quarters

Prepare the apples by paring, coring, and cutting into ighths. Mix all the ingredients together and bake in a covred earthenware dish in a moderate oven for several hours ntil the apples are tender and of a rich dark red color. Use as a meat accompaniment.

JAMAICA PLAIN, MASS.

RUSSIAN APPLES

large dark apples
tablespoonfuls mince-meat
6 tablespoonfuls sugar
Hard sauce

Pare and core the apples, fill the centers with mince-meat, place in a baking-pan, and sprinkle generously with sugar. Pour in a little boiling water, and bake half an hour, basting often. Serve hot with hard sauce, flavored with lemon and nutmeg.

REDDING, CONN.

Meat

BAKED CALVES' LIVER

1½ pounds calves' liver, whole
1 cupful hot water
1 tablespoonful flour
2 tablespoonfuls thick, sour cream
Salt and pepper
Butter or salt pork bits

Remove the skin, and lard the liver with small strips of salt pork. Dust with salt and pepper. Brown in the butter or salt pork bits. Add the hot water and bake thirty minutes in a hot oven, basting twice, the last time with the cream and flour mixture.

PALMYRA, N. Y.

BAKED CORNED BEEF HASH

3 cupfuls cooked corned beef chopped
1 medium sized onion
6 medium sized potatoes
2 tablespoonfuls butter or drippings
1½ cupfuls milk
2 teaspoonfuls salt
½ teaspoonful pepper

Grease a casserole, place in the bottom the chopped meat, add the onion minced, then slice on top the raw potatoes. Season each layer of potatoes with butter, salt, and pepper. Pour milk over all. Cover and bake until milk is absorbed and potatoes are tender.

EAU CLAIRE, WIS.

BAKED HAM WITH APPLES

2 pounds sliced ham
6 medium sized tart apples
½ cupful water
1½ cupfuls brown sugar
10 whole cloves

Order the ham sliced an inch thick, wash, trim off most f the fat, and then rub in as much of the sugar as it will ake up. Lay in a pan and sprinkle with the cloves. Pare nd cut the apples in quarters and lay them around the ham. Sprinkle the remaining sugar over the apples, and add the vater carefully so as not to dislodge it. Cover and bake orty-five minutes, or till the ham is tender. PITTSBURG, PA.

BAKED ORANGES WITH VEAL

slice veal steak
tablespoonfuls flour
tablespoonful margarin
bay leaf
2 large oranges
¼ cupful water
1 teaspoonful salt
¼ teaspoonful pepper
Parsley

Order a slice of veal steak cut one inch thick; it will weigh bout one and one-half pounds. Dip this in flour and place ; in a greased casserole; dot over with bits of margarin, prinkle with salt and pepper, and add the bay-leaf. Peel nd quarter the oranges and place these around the steak, dd the water and bake until golden brown, basting often. erve on hot platter and alternate oranges with sprigs of arsley. Make a gravy using the remainder of the flour, easoning, and water as needed. Pour gravy over the steak nd serve at once. TOLEDO, O.

BAKED PORK CHOPS WITH APPLES

pork chops
tablespoonfuls dried bread-crumbs
alt
Pepper
Sage
3 large apples
3 teaspoonfuls butter

Dust pork chops lightly with salt, pepper, bread-crumbs nd sage. Place in a baking-dish, put on each a halved, cored pple containing one-half teaspoonful of butter, and cook n a moderate oven till tender, about forty-five minutes. When the crumbs are brown, add a little water.

NEW YORK, N. Y.

BAKED SAUSAGE WITH APPLES

1 cupful stale bread
1 cupful cold corn bread
2 tablespoonfuls chopped liver
5 or 6 apples
6 large sausages or 1 pound
½ onion, scraped or grated
Sweet herbs and seasoning to taste
Milk, about 1 cupful

Soak the bread and corn bread in sweet milk for five minutes and squeeze dry; add liver and seasoning, and arrange in a mound in the center of a large, shallow, greased baking dish. Around this lay the sausages, pricking or gashing each one, and bake in a moderate oven for twenty minutes; then pour off the superfluous fat, and add the apples, cored and cut in thick slices; baste all freely with fat, and bake one-half hour longer. REDDING, CONN.

BAKED SLICED HAM I

2 pounds sliced ham
2 teaspoonfuls minced onion
2 teaspoonfuls minced parsley
Juice ½ lemon to each slice

Order ham sliced one-half inch thick; remove fat nearly to the lean, and chop it fine; mince the onion and parsley, mix with the fat, and spread over the ham, which should be put into a dripping-pan. Squeeze over the lemon juice, and bake till tender in a moderate oven, from thirty to forty minutes. A delicious brown or milk gravy can be made from the drippings in the pan. CHICAGO, ILL.

BAKED SLICED HAM II

1 slice fat ham
2 tablespoonfuls sugar

Trim off the wide rim of fat on the ham, chop it fine, and mix thoroughly with the sugar. Place the ham in a skillet, dripping-pan, or fireless-cooker pan, and spread the chopped mixture over it. Bake for twenty-five minutes in a hot oven, or allow forty-five minutes with a radiator at 400° F. in a fireless cooker. It is not necessary to freshen the ham.

ELGIN, ILL.

BEEF FRICASSÉE

1 flank steak
1 onion
2 teaspoonfuls salt
¼ teaspoonful pepper
4 tablespoonfuls flour
Baking-powder biscuit mixture

Purchase a piece of meat cut from the flank, weighing between two and three pounds. Simmer the meat slowly in water to cover with the onion, salt, and pepper, until very tender. Take one-half the meat, trim off the fat, which should be saved for other purposes, and cut in one-inch pieces. Thicken two cupfuls of the stock with the flour and reheat the meat in this. Add more seasoning if needed. Pour the whole over spilt baking-powder biscuits, after the manner of chicken fricassée. Use the rest of the meat in another dish, such as hash or soufflé. If any stock is left, it may be used to moisten the hash, or in soup or scrapple.

CEDAR RAPIDS, IA.

BEEF LIVER WITH ONIONS

1½ pounds beef liver
6 onions
alt and pepper
Bacon-fat
Flour

Order the liver sliced thin. Remove the skin and veins from the liver, then dust it with flour, salt, and pepper. Slice the onions thin and fry till soft in the bacon-fat. Remove the onions and fry the liver rapidly in the fat. When brown on one side turn, put the onions on top, and finish cooking. Remove to a hot platter, add a little water to the drippings in the pan to make a gravy, and pour it over the liver. If desired a little thinly sliced bacon may be cooked and used as a garnish.

NEW YORK, N. Y.

BEEF LOAF

2 pounds chopped fresh beef
¼ pound fresh pork
1½ cupfuls oatmeal put through grinder
2 eggs
1 tablespoonful salt
½ teaspoonful pepper
2 teaspoonfuls poultry seasoning
2 teaspoonfuls tomato catchup
2 teaspoonfuls melted butter
About ½ cupful cold water

Mix together in order given, adding enough cold water to make it stick together, but leave it stiff enough to keep its shape when formed into a roll. Heat two tablespoonfuls of drippings in a frying-pan, put in the meat-roll, and brown it slightly all over. Then pour over it a little boiling water, set it in the oven, and bake gently for an hour and a quarter, basting frequently. AUGUSTA, KAN.

BEEF SCRAPPLE

2 pounds shin of beef
½ pound cooked liver
1 tablespoonful sage
About 3 cupfuls corn-meal
1 tablespoonful salt
1 teaspoonful pepper
Water

Cover the soup bone well with water and cook slowly till meat is thoroughly done and begins to drop from bone. Then remove meat and bone. Cut off meat and put through food-chopper together with the liver. Return chopped meat to the stock and add the salt, pepper and sage. When it boils add corn-meal, which should be barely moistened with cold water. The exact quantity to add will depend upon the amount of stock; there should be at least two quarts. Add the corn-meal slowly till the spoon will stand alone in the center of it. Cook very slowly for at least an hour. Pour into two greased bread-pans and allow to chill thoroughly. Turn out of mold, slice thin, and fry till brown. This will keep for a long time in a cold place. WASHINGTON, PA.

CAMP STEW

¼ pound shredded, dried beef
1 tablespoonful butter
2 tablespoonfuls flour
3 slices diced bacon
2 cupfuls sliced potatoes
½ cupful sliced onions
1 quart hot water

Cook together the butter, flour, and bacon till browned. Then add the water, potatoes, and onions; cook twenty minutes more, then turn in the beef, boil for ten minutes, and serve. A little pepper may be added if desired.

SEYMOUR, CONN.

CASSEROLE FLANK STEAK

A flank steak
1 tablespoonful vinegar
¾ cupful rolled oats
¾ cupful boiling water
1 cupful browned corn bread or muffin crumbs
1 teaspoonful salt
1 teaspoonful fine sage
1 tablespoonful chopped onion
1 teaspoonful chopped green pepper
½ teaspoonful pepper
12 small potatoes
12 tiny carrots
Water
2 tablespoonfuls flour

Score the steak, being careful not to cut all the way through; brush with vinegar and let stand while preparing the filling. Pour the boiling water over the oat flakes and cook until the water is all absorbed. Let cook and mix it with the crumbs, which have been browned in the oven, and the seasonings; add enough water to moisten sufficiently to spread on steak. After spreading the filling on the steak, roll, skewer, or tie together; lard with trimmings from the steak. Place in a greased casserole, arrange potatoes and carrots around the steak, pour in one-half cupful of water, cover, and place in oven for about two hours. Remove meat and vegetables and use flour and water as needed in making gravy. Sliced large potatoes and carrots may be used if desired.

MILWAUKEE, WIS.

CASSEROLE OF BEEF

2½ pounds beef chuck
1 quart canned tomato
⅓ cupful bacon drippings
½ cupful flour
1 large onion
2 teaspoonfuls salt
¼ teaspoonful pepper
4 cloves
1 green or red pepper or pimiento, chopped
1 teaspoonful salt
⅛ teaspoonful pepper
½ teaspoonful mustard
2 bay leaves

Roll beef cut in convenient pieces in the flour seasoned with salt and pepper (first column); brown it with the onion, chopped, in the bacon drippings. Place in a casserole. Put any remaining flour into the fat in the pan and add the rest of the ingredients to make the sauce. Pour it over the beef in the casserole and bake two to three hours at a temperature of 350° F.

NEW YORK, N. Y.

COLD BOILED TONGUE WITH SPANISH SAUCE

1 beef tongue
1 cupful mild vinegar
2 tablespoonfuls sugar
¼ teaspoonful ground cloves
1 onion
6 sweet cucumber pickles or fresh cucumbers (small ones)
1 sweet green or red pepper
6 olives

Boil the tongue in sufficient water to cover until tender. Skin and allow to cool. Slice thinly and spread with the sauce made in the following manner: Chop the peppers, onion, cucumbers, and olives finely. Cover with the vinegar, sugar, and spices. Let boil fifteen minutes. When cold, spread on the tongue. The part of the tongue not suitable for slicing can be used in hash or a scalloped dish. NORWEY, IA.

CORN-MEAL VEAL

1 pound veal
1 pint canned tomatoes
1 onion, chopped fine
1 clove garlic, chopped fine
About 2 cupfuls corn-meal
24 green olives, chopped
1 tablespoonful chilli powder or 1 long chilli pepper, chopped
3 teaspoonfuls salt
¼ teaspoonful pepper
¼ teaspoonful paprika

Boil the veal until tender, chop fine, then return to the liquor, of which there should be about five cupfuls, add the balance of the ingredients, except the meal, simmer until tender, and add gradually enough corn-meal moistened with cold water to thicken. Add seasonings and pour into a well-greased loaf-pan. Let it get cold, slice, roll in flour, and fry as scrapple. This may be baked in a casserole.

SAN MATEO, CAL.

DELICIOUS BAKED TONGUE

1 fresh beef tongue
1 cupful strained, stewed tomato
1 cupful water
Salt
1 onion
8 medium-sized potatoes
2 tablespoonfuls flour
Pepper

Boil the tongue one hour in salted water and place in a fireless cooker overnight. In the morning remove the skin,

sprinkle well with salt and pepper, and place in a roasting-pan or large casserole. Mix together the tomato-juice, water, and chopped onion, and pour it around the tongue. Bake in a rather slow oven for two hours. Three-quarters of an hour before it is done, place whole, pared potatoes sprinkled with salt and pepper around the tongue. Roast till tender and brown; remove cover to brown potatoes if necessary. Remove the tongue to a platter, surround with potatoes. Add one cupful or more of water to the sauce and thicken with the flour mixed till smooth with a little water. Add more seasoning if needed. Pour a few tablespoonfuls of the gravy over the tongue. Pass the rest. The ends of the tongue may be chopped and used in "made" dishes. WASHINGTON, PA.

DEVILED BEEF

Cold roast-beef (sliced)
Butter
Prepared mustard
Salt
Pepper
Vinegar

Cut cold roast beef in thin slices, spread with butter, then with prepared mustard; sprinkle with a little salt and pepper, and slightly moisten with vinegar. Let stand ten minutes and cook quickly in a hot frying-pan with a little additional butter to prevent sticking. Serve very hot with the pan drippings poured over it. Cold cooked steak, if sliced across the grain, may also be used. HARVARD, MASS.

"DIFFERENT" DRIED BEEF

½ pound dried beef
4 to 6 bananas (not overripe)
3 tablespoonfuls bacon-drippings

Heat the bacon-fat in a frying-pan and add the dried beef (unfreshened) picked into small pieces. Frizzle for two or three minutes, then transfer the beef to a hot platter and put the bananas cut in halves crosswise and then lengthwise in the frying-pan. Do not allow them to cook, but turn almost immediately, letting them stand only long enough to heat through. Arrange around the beef. DELAND, FLA.

DINNER PIE

1 pound beef liver
2 slices bacon
5 medium potatoes
1 small onion
3 tablespoonfuls flour
2 teaspoonfuls salt
2 cupfuls boiling water

Cut the liver into strips and parboil five minutes in boiling water to cover. Drain and roll in flour. Fry the bacon crisp, remove, and sauté the liver in the bacon fat until nicely browned. Remove the liver and arrange in a casserole. Add the boiling water to the fat in the pan and stir until well blended. Cut the bacon into small pieces and lay over the liver. Put the potatoes and onions through a food-chopper and mix with the rest of the flour and salt. Spread over the liver, pouring the gravy over all. Cover and bake in a hot oven until the liver and potato are thoroughly cooked. The potatoes may be cooked, mashed, and placed on top, if preferred. MILWAUKEE, WIS.

ENGLISH HASH

3 tablespoonfuls olive-oil
1 small onion chopped
½ pound chopped raw beef
3 cupfuls boiled rice
1 teaspoonful salt
¼ teaspoonful pepper

Put oil in frying-pan. When very hot add the beef and stir with a fork until it is seared, then add the rice, onion, and seasoning; cook until the meat is thoroughly done, stirring all the time. Serve at once. WASHINGTON, PA.

FIRELESS BAKED HAM

1 medium-sized ham
Cloves

Wipe the ham carefully and place in the largest fireless cooker kettle. Cover with cold water nearly to the top of the kettle. Bring to a boil and boil rapidly for one-half hour. Clamp the kettle cover on tightly and place immediately in the cooker. Leave in the fireless cooker for five hours. Remove the kettle from the cooker, uncover and allow the meat to

cool in the liquid. Pour off the liquor and dry the ham thoroughly; trim it neatly, removing the outside skin. Stick the surface of the ham with whole cloves about an inch apart. Place the ham in the fireless kettle, being sure that it is very dry. Heat two radiators: if soapstone to 550° F., if metal to 600° F. Place one in the bottom of the cooker well, place the kettle containing the ham on top of that and cover with the second heated radiator. At the end of two hours, remove the ham and serve. NEW YORK, N. Y.

HOMINY AND SAUSAGE, MARYLAND STYLE

2 cupfuls hot cooked hominy
3 thin slices bacon
½ pound small sausages or sausage meat

Place hominy in a shallow greased baking dish, filling it about two-thirds full. Arrange in a regular design over the top thin slices of sausage meat or small sausages cut in halves. Place the bacon over all. Bake until sausage and bacon are cooked and brown. Serve for breakfast, luncheon, or supper.
CONCORD, MASS.

HUNGARIAN GOULASH

1 dozen onions
Paprika to make pink (about ¾ teaspoonful)
3 teaspoonfuls salt
3 pounds stew meat, preferably beef
½ cupful butter

Chop the onions fine, and cook them in the butter till they are well browned. Cut the meat in pieces, but do not dry it after washing, so that there will be enough moisture to make gravy. Add the salt and paprika, put all in a casserole, and cook very slowly for two and a half or three hours. NEW YORK, N. Y.

JELLIED BEEF

5 or 6 pounds shank of beef
½ teaspoonful pepper
Cold water nearly to cover
2 teaspoonfuls salt

Order the bone chopped in medium-sized pieces. Almost cover with cold water. Bring to boiling-point, let it boil for

ten to fifteen minutes, and cook overnight in the fireless cooker. In the morning chop the meat in small pieces, reduce the liquor to one and one-half cupfuls, add the seasonings, combine with the meat, and pack into molds or jars. Set in a cool place until solidified. If desired a tablespoonful of vinegar and one teaspoonful of onion juice may be added to the cooking water. BROOKLYN, N. Y.

LAMB-CHOPS WITH GREEN PEPPERS

2 pounds lamb-chops
3 tablespoonfuls butter
2 small onions, minced
2 green peppers, chopped
1 cupful canned tomato
1½ cupfuls stock
1 teaspoonful curry-powder
Salt and pepper
1½ tablespoonfuls flour

Fry the onions and the chopped peppers in the butter till tender; add the tomatoes, stock, and seasoning and thicken with the flour, moistened with a little cold water. Broil the chops slightly, season, lay them in a baking-dish, pour over the sauce, and bake ten minutes in a hot oven. Serve with thimbles of rice. STAMFORD, CONN.

MOCK SWEETBREADS

1 pound fresh tripe
Vinegar
2 cupfuls rich white sauce
Rounds of toast

Clean tripe very thoroughly, boil in water to cover for several hours until very tender. Put in cold water, add a very little vinegar, pull off any loose skin, then cut in dice. Reheat in the white sauce, which should be well seasoned. Use some white stock in making the sauce if possible. Put on rounds of toast and serve very hot. CONCORD, MASS.

MUTTON LOAF

2 pounds lean mutton, chopped
1 cupful stale bread-crumbs
¼ cupful melted butter
2 eggs
2 teaspoonfuls salt
Few grains cayenne pepper
Juice ½ lemon

The best way to procure the mutton is to purchase a forequarter, and grind the meat at home. The bones and trim-

mings will make an excellent stew. Add the ingredients in the order in which they are mentioned, beating the eggs slightly. Form into a loaf, place in a baking-pan, and pour in a little hot water. Bake three-quarters of a hour in a moderate oven, basting frequently. Serve hot with buttered peas and a highly-seasoned brown sauce made from the drippings in the pan. CARTHAGE, MO.

"MY MEAT CAKES"

½ pound chopped meat
1 cupful cooked rolled oats
1 small onion, chopped
½ green pepper, chopped
2 teaspoonfuls salt
2 or 3 tablespoonfuls drippings
¼ teaspoonful pepper
Dash Worcestershire sauce
About ¾ cupful hot water
1 egg
2 tablespoonfuls milk
About 1 cupful corn flakes
1 tablespoonful flour

Mix well the meat, oats, onions, green pepper, salt, and pepper. Form in croquette shape, roll in beaten egg diluted with the milk, then in toasted corn flakes crushed. Place in a pan with drippings, cover, and cook quickly if the meat is already cooked; if not, broil gently so as not to brown too quickly. Add the flour to the juice in the pan, the hot water, and the Worcestershire sauce. Serve with or over the cakes. This is enough to serve four. MILWAUKEE, WIS.

NEW ENGLAND BOILED DINNER

4 to 6 pounds corned beef
1 cabbage
4 to 6 carrots
3 to 4 parsnips
1 large turnip
8 medium-sized potatoes
6 to 8 beets
Onions, if desired

Place a piece of fancy brisket or some other preferred cut of corned beef in a large kettle. Cover with hot water if the meat was left in brine only over night; otherwise use cold. Allow to simmer for three to four hours, depending upon the size of the piece. About one to one and one-half hours before serving time add the carrots, parsnips, and turnips. The exact time allowed will depend upon the size of the vegetables. Carrots and turnips will require a longer time than

parsnips. If the carrots and parsnips are not too large, leave them whole; otherwise split them. Yellow turnips should be cut in thick slices, which in turn should be cut in halves. Cut the cabbage in quarters and place in a kettle three-quarters of an hour before serving. One-half hour before serving add the potatoes. The beets and onions, if desired, should be boiled separately. The cabbage and beets are usually served in separate dishes while the other vegetables are served on the same platter as the meat. Onions, if used, are served separately. The vegetables that are left over are combined with some of the meat in the making of "calico hash." HAVERHILL, MASS.

NEW LAMB STEW

3 pounds lamb from the fore-quarter
1 can tomato soup
1 small bottle olives
½ cupful rice

Cover the lamb with hot water and cook one hour. Add the rice and boil one hour longer. Slice the olives and add, together with the soup, to the lamb. Serve hot.

SPRINGFIELD, MASS.

NEW POT ROAST

2 pounds beef
1½ pounds potatoes
1 cupful dry beans
1 tablespoonful salt
½ pound prunes
½ cupful molasses
¼ cupful sirup
½ teaspoonful pepper

Soak the beans over night in water to cover; drain in the morning, cover again with water, and bring very slowly to a boil. When the skins begin to loosen, drain. Select chuck, bottom round, or any similar cut of beef. Brown the meat on all sides and place it in a large roasting-pan; about it place the potatoes pared and cut in one and one-half inch slices, the prunes (which have been washed thoroughly), the beans prepared as above, the molasses, sirup, seasoning, and water enough to cover all the vegetables well. Cover and cook in a moderate oven for about three hours. LANCASTER, PA.

OXTAIL AND SPAGHETTI

1 ox-tail
½ pound spaghetti
1 medium-sized onion
1 cupful canned tomatoes
½ tablespoonful salt
½ teaspoonful white pepper
¼ teaspoonful paprika
Few grains cayenne pepper
¼ cupful dry crumbs

Separate the ox-tail at the joints and cook it gently, in water to cover, until it is very tender. About three hours' cooking will be required. Remove the ox-tail, bring the stock to the boiling point, add the salt and spaghetti, broken into short lengths. Cook the spaghetti until it is tender. Then add the meat cut from the bones and chopped, the onion minced, the tomatoes, and the pepper. Place all in a greased baking-dish, cover thinly with the crumbs, and bake three-quarters of an hour. ST. LOUIS, MO.

PLANKED CORNED BEEF HASH

Corned beef, chopped very finely
Cold boiled potatoes, chopped very finely
1 tablespoonful green pepper, chopped
Salt
Pepper
4 to 6 eggs
Paprika to taste
Butter or margarin
Hot milk

Chop the corned beef very fine and mix it with twice its quantity of cold boiled potatoes, likewise finely chopped. For the small-sized plank, six cupfuls of hash will be sufficient. Add one tablespoonful of chopped green pepper, salt, pepper, and paprika to taste. If the mixture seems too stiff, moisten with a little hot milk and melted margarin. Make a mound of the hash in the center of the hot plank. Flatten it slightly and make several indentations on the surface. In each of these break an egg. Sprinkle the surface with salt, pepper, and bits of butter or margarin. Cook under a low broiler flame or in a slow oven until the eggs are set and the hash is browned and heated through. To serve, sprinkle the top with finely chopped parsley and arrange slices of cucumber pickle around the edge. NEW YORK, N. Y.

PORK-CHOPS À L'INDIENNE

2 tablespoonfuls melted butter
1 tablespoonful chili sauce
1 tablespoonful Worcestershire sauce
1 tablespoonful walnut catchup
1 teaspoonful prepared mustard
½ teaspoonful salt
Dash cayenne pepper
Mashed potatoes

Mix together the butter, chili sauce, Worcestershire sauce, walnut catchup, mustard, salt, and cayenne. Pan-broil six lean pork-chops slightly on both sides, then gash them with a sharp knife and place in a dripping-pan, pouring the sauce over them. Bake in a hot oven until the chops are done. Mash the potatoes well, beating them to a delicate, creamy whiteness, and form them into a pointed mound on a round platter. Arrange the chops pyramid fashion about the potatoes with the bones pointing upward in the center. Garnish with a ring of finely-chopped parsley and scatter some of the parsley over the potatoes.

PHILADELPHIA, PA.

PORK-CHOPS WITH DRESSING

1½ pounds pork-chops
1 onion
3 tablespoonfuls butter
1 egg
3 cupfuls stale bread-crumbs
⅛ teaspoonful pepper
1 teaspoonful poultry-seasoning
1¼ teaspoonfuls salt

Place pork-chops in a dripping-pan, soak the crumbs in warm water to moisten, squeeze dry, and add the onion ground and the other ingredients; put a mound of the dressing on each chop, set a slice of onion on top of each, and dot the onion with butter. Put a little water in the pan and bake in a moderate oven till the meat is tender, about an hour.

RIVERSIDE, R. I.

PORTO RICAN POT ROAST

3 pounds bottom round of beef
1 small bottle stuffed olives
¼ pound salt pork
1 large onion
1 pint canned tomatoes
2 teaspoonfuls salt

Make small slits or holes with a sharp knife on each side of the roast. Cut the salt pork in small strips an inch long and stuff the holes alternately with these and the stuffed olives. Try out a piece of suet in a heavy kettle, slice the onion, fry it in this, then remove all bits of onion and suet, brown the roast on all sides, and then add a half-pint of boiling water and the tomatoes. Season when half done. Simmer for three hours, keeping as little liquid in the kettle as possible. Thicken the gravy with flour and cold water mixed to a paste.

HACKENSACK, N. J.

POT ROAST

4 pounds beef chuck or bottom round
1 tablespoonful drippings
3 tablespoonfuls butter
3 tablespoonfuls flour
2 teaspoonfuls salt
1 teaspoonful Worcestershire sauce
¼ teaspoonful pepper
Juice ½ lemon
3 cupfuls cold water

Dredge both sides of the meat with flour, and brown each side in a hot spider in which the tablespoonful of dripping has been melted. Remove to an earthen casserole and pour over the meat the following sauce: In the hot spider melt the butter and blend with it the flour, adding the water gradually. Cook until thickened and smooth, and add the seasonings. Pour over the meat and cook for three hours in a slow oven. If the piece of meat is thick, cook longer.

NANTUCKET, MASS.

POT ROAST OF VEAL

4 pounds rump of veal
2 ounces suet
1 pint stewed tomatoes
3 diced carrots
2 teaspoonfuls salt
⅛ teaspoonful pepper

Try out the beef drippings in an iron kettle and remove the cracklings. Put in the meat and brown it slowly, taking care not to use too much heat, as that will make it stick and burn. When properly colored, remove from the pot, season, and add the rest of the ingredients to drippings. Pour in a pint of boiling water or stock, replace the meat, and put in the

bones. Cover tightly and cook slowly from three to four hours. When meat is tender remove and let it cool slightly, so that it will not fall apart when cut. Thicken the gravy with a tablespoonful of flour or corn-starch mixed with cold water, and allow it to boil for five minutes, then strain and season it with a half-teaspoonful of Worcestershire sauce. A small shoulder of veal, boned and rolled, can be used in this way.

NEW YORK, N. Y.

POT ROAST WITH VEGETABLES

4 pounds beef chuck or bottom round
1 Spanish onion
4 tomatoes
2 sweet green or red peppers
1 pint hot water
¼ teaspoonful pepper
1 cupful celery, cut in small pieces
1 tablespoonful drippings
4 tablespoonfuls flour
2 teaspoonfuls salt

Dredge the meat with flour, and brown each side in a hot spider in which the drippings have been melted. Place in casserole and surround with the vegetables. Put seasonings in the spider, add the hot water, and pour over meat. Place casserole in oven and cook four hours. Thicken gravy with the flour mixed with cold water to pour. Canned tomatoes and peppers may be used.

NANTUCKET, MASS.

QUICK BEEF À LA MODE

2 pounds round of beef
5 medium-sized onions
¼ cupful butter or beef drippings
2 teaspoonfuls salt
⅛ teaspoonful pepper
4 cloves
2 tablespoonfuls flour
1 pint stewed tomatoes

Slice onions and cook till yellowed in the fat. Add the cloves and the beef cut in cubes, and fry till browned. Then add a pint of boiling water, the tomatoes, and seasoning, and simmer for an hour and a half. When ready to serve, thicken the gravy with the flour moistened in a little cold water.

MISSOULA, MONT.

SALT PORK WITH CREAM GRAVY

½ pound mixed salt pork
¼ cupful flour
1½ cupfuls milk
⅛ teaspoonful pepper

Slice the salt pork thinly and dip each slice in flour. Rub over a hot frying-pan with the pork rind and fry the slices of pork until they are golden brown and crisp. Remove to a hot platter. Pour off all but two tablespoonfuls of the fat, add the rest of the flour, cook until bubbling and add the milk gradually, stirring constantly. Cook until thickened, add the pepper, and pour over the fried pork. Serve at once with baked potatoes. BROOKLYN, N. Y.

SAUSAGE AND BANANAS

1½ pounds country sausage
3 large firm bananas
½ sweet green pepper

Form sausage into cakes and roll in flour. Cut bananas in half lengthwise and dip in flour, or in egg and cracker-crumbs. Fry sausage until brown, pour off nearly all the fat, then put in the bananas and fry until a delicate brown. Serve on hot platter with bananas surrounding the sausage and garnish with strips of sweet green pepper.

PLAINFIELD, N. J.

SAUSAGE LOAF

2 pounds round or flank steak
1 pound ham
1 teaspoonful ground mace
4 cupfuls soft bread-crumbs
1 teaspoonful Worcestershire sauce
2 teaspoonfuls salt
1 teaspoonful ground cloves

Put the steak and ham through a meat chopper and mix well. Add the bread-crumbs and seasoning. Roll in the form of a Bologna sausage, sew in a muslin bag, and steam for two hours. Serve cold, cut into thin slices. HALIFAX, N. S.

SAUTÉD PICKLED TRIPE

1 pound pickled tripe — 6 strips salt pork
Corn-meal

Select honeycomb tripe, cut in diamond shaped pieces the right size for a serving, dip in corn-meal and brown quickly in pork fat obtained from trying out the pork strips. Serve the pork with the tripe in crisp brown strips, and accompany with mealy baked potatoes. CONCORD, MASS.

SAVORY CHICKEN FRICASSÉE

1 four-pound chicken
3 medium-sized onions
1 pimiento
¼ cupful minced ham
½ teaspoonful summer savory
½ teaspoonful sage
½ teaspoonful curry-powder
1½ teaspoonfuls salt
¼ teaspoonful pepper

Put legs, neck, wings, and giblets on the bottom of stewpan; chop together the pimiento, ham, and onions, and sprinkle it over this layer. Dust on a little of the pepper and salt, place the remainder of the chicken on this, cover with boiling water, set lid on tight, and simmer slowly one hour. The gravy should be thickened with flour, a tablespoonful of flour wet in a little cold water being used to each cupful of broth. This is also well adapted to casserole cookery.

NEW YORK, N. Y.

SLICED LAMB WITH ONION SAUCE

Cold sliced lamb
3 large onions
½ tablespoonful Worcestershire sauce
Juice ½ lemon
½ teaspoonful salt
1 tablespoonful margarin
½ teaspoonful curry-powder
Speck pepper

Slice onions and lay them in the bottom of a saucepan; add the lemon juice. Lay the cold lamb, cut in slices, on this bed of onions and cover the saucepan tightly. Cook

one hour over a very slow fire. Then add the margarin rolled in flour, Worcestershire sauce, curry-powder, and seasoning. Cook five minutes longer and serve. This recipe serves four. NEW YORK, N. Y.

SOMERVILLE MEAT LOAF

1 pound flank or round steak
1 cupful suet
2 small onions
1 cupful soft bread-crumbs
2 teaspoonfuls salt
Worcestershire sauce
1 egg
2 tablespoonfuls horseradish
½ teaspoonful dry mustard
2 tablespoonfuls minced green pepper
½ cupful tomato catchup

Chop meat, suet, and onion fine. Add bread-crumbs, egg slightly beaten, and all other ingredients except catchup. Pack into a greased bread-pan. Cover the top of the loaf with tomato catchup and bake one hour in a moderate oven. This loaf can be made with left-over meat and is delicious hot or cold. DULUTH, MINN.

SWISS STEAK WITH WORCESTERSHIRE SAUCE

3 pounds bottom round steak
1 tablespoonful Worcestershire sauce
Flour
½ teaspoonful celery salt
Small piece suet
2 teaspoonfuls salt
¼ teaspoonful pepper
¼ teaspoonful mustard

Wipe the steak carefully, dust on the salt and pepper, rub in as much flour as it will take up, at least a cupful, fry out the suet, add the mustard, and brown the steak in it on both sides. Almost cover with boiling water, boil rapidly for five minutes, then reduce the heat and simmer for three hours, or cook for three and a half hours in the fireless cooker. More water may be added if necessary while it is cooking. Just before serving, add the celery salt and Worcestershire sauce to the gravy, which should be rich, thick, and very brown, and should not need additional flour. Chopped mushrooms may be added to the sauce if desired. INDIANAPOLIS, IND.

THE WAY I FRY CHICKEN

Chicken
Lard
Salt
Butter
Milk
Flour

Dress, disjoint, and salt the chicken, then drain it and flour each piece thoroughly. Melt enough lard in a large skillet a little more than to cover the bottom, and cook the chicken rapidly with the skillet covered, until light brown. Turn each piece, place bits of butter on each, replace the lid, and cook until it is a nice golden-brown; then place the chicken in a tightly covered pan and steam for two hours, or till ready to serve. Make a gravy in the pan in which the chicken was fried, using milk instead of water. MIDDLETOWN, IND.

TO USE LEFT-OVER MUTTON

Cold mutton
3 large onions
½ tablespoonful Worcestershire sauce
Juice of ½ lemon
½ teaspoonful salt
1 tablespoonful butter
½ teaspoonful curry-powder
Speck pepper

Slice onions and lay them in the bottom of a saucepan; add the lemon-juice. Lay the cold mutton, cut in slices, on this bed of onions and cover the saucepan tightly. Cook one hour over a very slow fire. Then add the butter rolled in flour, Worcestershire sauce, curry-powder, and seasoning. Cook five minutes longer and serve. LAWRENCE, MASS.

TRIPE À LA CREOLE

1½ pounds white honeycomb tripe
2 tablespoonfuls fat
2 small onions, sliced fine
1 red pepper, chopped fine
1 green pepper, chopped fine
1 small bit whole mace
6 peppercorns
4 whole allspice
2¼ teaspoonfuls salt
1 teaspoonful sugar
⅛ teaspoonful pepper
1 quart stewed tomatoes
½ teaspoonful baking-soda

Wash the tripe in three waters, using the baking-soda in the last. Then boil the tripe until tender, about one and one-

half hours, and cut with scissors in very fine strips. Brown the onions in the fat. Add the peppers, spices, seasonings, and tomatoes. Then add the tripe and simmer about twenty minutes. Serve hot with boiled rice. NEW YORK, N. Y.

TRIPE OYSTERS

1 pound fresh tripe
Salt
Fine bread or cracker crumbs
Pepper
1 beaten egg
2 tablespoonfuls cold water

Clean honeycomb tripe very particularly and simmer it for one hour in water to cover. Let it get cold, sprinkle with salt and pepper, and cut it in oblongs the size of an oyster. Dip these in fine crumbs, then in beaten egg to which the water has been added, then in crumbs again. Fry in very hot fat until brown. Serve with a border of cold slaw, or slices or points of lemon with finely chopped parsley sprinkled over them. CONCORD, MASS.

TRIPE ROLL

Tripe
. pint riced white potatoes
½ chopped onion
1 egg
½ pound cooked sausage-meat
1 tablespoonful sausage or bacon fat
4 teaspoonfuls salt

Purchase one and one-fourth pounds honeycomb tripe. Trim to a rectangular shape. Save the remainder for scalloped tripe. Boil tripe until very tender and drain. Add three teaspoonfuls salt five minutes before taking from the fire. Blend one and one-fourth cupfuls of potatoes, one teaspoonful salt, the meat, egg, and onion and spread on the honeycomb side of the tripe. Roll, fasten with toothpicks. Spread the remaining potatoes on top and brush the entire roll with the sausage fat. Place in a covered baking-dish about the size of the roll and bake in a moderate oven one-half hour. Remove cover and quickly brown the top. Place on a hot platter and let stand on the stove-shelf five minutes before serving. Slice with a sharp knife. Cooked, well-seasoned, chopped meat may be used in place of the sausage. MARLBORO, MASS.

Pies

APPLE-LEMON PIE

2 cupfuls chopped apples
½ cupful ground soda crackers
Grated rind and juice 2 lemons
2 eggs well beaten
2 tablespoonfuls melted butter
1¾ cupfuls sugar
Pastry

Mix together the apples, crackers, lemons, eggs, butter, and sugar in the order given. Then use as a filling for pies made with double crusts, baking for about thirty minutes. This makes two small pies or one large one. TRINIDAD, COLO.

APPLE PIE WITH CREAM CHEESE

1 cupful whipped cream
Pastry
½ small cream cheese
Apple sauce

Line a deep pie-plate with pastry and fill with tart, smooth apple sauce. Bake without a top crust and when cold cover with the whipped cream to which you have added the cream cheese pressed through a ricer. If adept with the pastry-tubes, this cream may be arranged in some fanciful form, which will add greatly to the attractiveness of the pie.

PHILADELPHIA, PA.

BANBURY TARTS

2 cupfuls raisins chopped
2 lemons
2 tablespoonfuls flour
2 cupfuls water
2 cupfuls sugar
Flaky pastry

Slice the lemons, remove the seeds, and cook the lemons till tender in the water in a double-boiler; then put them

through the food-chopper. Put the raisins and lemons in the water in which the lemons were cooked, add the sugar, and thicken with the flour dissolved in a little cold water. Keep at least twenty-four hours before using. (If stored in a glass jar, it will keep for several days.) In making the tarts, cut the paste into rounds with a large biscuit-cutter, put on a teaspoonful of filling, fold over like a turnover, pinch together, and bake. They will keep in a tin box for a long time. ANSONIA, CONN.

BLACK-CAP RASPBERRY PIE

3 to 4 cupfuls black-cap raspberries
¾ cupful sugar
2 tablespoonfuls butter
¼ teaspoonful cinnamon, if desired
2 tablespoonfuls fine cracker-crumbs
Flaky pastry

Line a deep pie-plate with pastry and sprinkle on one tablespoonful of the crumbs, half the butter, cut in bits, and part of the sugar, mixed with the cinnamon, if the latter is used. Fill the plate full of berries and finish with the remainder of the butter, crumbs and sugar. Moisten the lower crust with cold water, set on the top crust, press the edges firmly together, and bind with a strip of cheese-cloth, wet in cold water to prevent the escape of juices. Bake half an hour in a moderate oven. Canned berries may be substituted. WINSTED, CONN.

BUTTER-SCOTCH PIE I

3 tablespoonfuls butter
1¼ cupfuls scalded milk
1 tablespoonful corn-starch
Pastry
1 cupful brown sugar
1 egg
1 tablespoonful powdered sugar
Few drops of vanilla

Line a deep pan with pastry and fill with a mixture made as follows: Melt together the butter and the brown sugar. Cook till a rich brown, then add the scalded milk. Simmer for a few minutes, or until the sugar is dissolved, and whip in the yolk of the egg beaten to a cream with the corn-starch. Bake till the custard is set and spread with a meringue made of

the egg-white whipped with the powdered sugar. Flavor both pie and meringue with a few drops of vanilla.

PHILADELPHIA, PA.

BUTTER-SCOTCH PIE II

1 cupful brown sugar
1 cupful hot water
2 tablespoonfuls flour
1 tablespoonful granulated sugar
2 tablespoonfuls cold water
1 tablespoonful butter
3 eggs
Few grains salt
Flaky pastry

Bake a shell of flaky pastry. In the meantime make a filling as follows: Combine the brown sugar and hot water, bring to the boiling-point, and thicken with the flour and salt mixed with the cold water; beat in the butter and then pour the mixture onto the egg-yolks well beaten. Pour this into the shell, top with a meringue made of the egg-whites and the remaining sugar, and let the pie stand in a slow oven for fifteen minutes to finish cooking. HYANNIS, MASS.

CHELSEA PIES

(Individual)

2 tablespoonfuls currants or seedless raisins
1 teaspoonful sugar
½ teaspoonful butter
Pastry

Cut rounds about the size of a small saucer from plain pie-crust. In the middle of each put the currants or seedless raisins, sugar, and butter. Wet the edges and gather up like a bag. Pinch the edges together, turn over, and roll gently with a rolling-pin till the currants begin to prick through on the top side. Bake in a hot oven and serve either warm or cold. EAU CLAIRE, WIS.

COCOA MERINGUE PIE

½ cupful cocoa
2 tablespoonfuls corn-starch
1 pint boiling milk
½ cupful sugar
¼ teaspoonful salt
2 eggs
½ teaspoonful vanilla
Pastry-shell

Mix thoroughly the cocoa, sugar, corn-starch, salt and boiling milk. Cook in a double-boiler till thick, stirring all the time. Remove from the fire and add the yolks of the eggs well beaten, then cook a few minutes longer. Flavor with vanilla, and turn into a previously baked pastry-shell. Cover with a meringue and brown delicately. Serve very cold.

PHILADELPHIA, PA.

LEMON APPLE PIE

2 cupfuls chopped apples
1 cupful sugar
½ cupful water
1 egg well beaten
Juice and grated rind 1 lemon
½ cupful rolled crackers
Plain pastry

Mix all ingredients together and pour into a pie plate lined with pastry. Cover with a top crust, and bake in a hot oven.

GREENWICH, CONN.

LEMON PIE

2 eggs
1 lemon
1 cupful sugar
2 tablespoonfuls flour
1 tablespoonful butter
¼ teaspoonful salt
1 cupful milk
Flaky pastry

Beat the egg-yolks until thick. Add the juice and grated rind of the lemon and the sugar mixed thoroughly with the flour and salt. Blend together well and add the milk and the butter melted. Fold in the egg-whites beaten until they are stiff and dry. Pour into a pie plate lined with flaky pastry. Bake about one-half hour. Have the oven hot enough at first to set the rim, then reduce the heat. LOS ANGELES, CAL.

LOS ANGELES PIE

1 cupful orange juice
2 eggs
⅔ cupful granulated sugar
¼ teaspoonful salt
½ cupful chopped nuts
2½ tablespoonfuls flour
1½ teaspoonfuls butter
6 tablespoonfuls sugar for meringue
Flaky pastry

Bake in a pastry-shell on an inverted pie-tin, or glass pie-plate not inverted. While baking prepare the filling. Mix together the sugar and flour, add the butter, the egg-yolks, and, slowly, the orange juice. Cook over hot water till thick; cool and add the chopped nuts. Pour this mixture into the pastry shell, and top with a meringue using the egg-whites and sugar, and flavored with a few drops of lemon or orange extract. Brown in an oven heated to 300°F. for fifteen minutes. This makes a small pie. ST. PETERSBURG, FLA.

MARIA'S LEMON PIE

1 slice baker's bread, about 1¼ inches thick and 3½ inches square
3 tablespoonfuls butter
1 cupful boiling water
Flaky pastry
1 cupful sugar
Juice and grated rind 1 lemon
2 eggs
1½ teaspoonfuls corn-starch
1½ tablespoonfuls powdered sugar

Pour the boiling water over the bread and let stand until the bread is thoroughly soft. Add butter at the same time. Turn in the sugar mixed with the corn-starch and beat thoroughly, so that the bread will be completely broken up. Add the lemon and the egg-yolks, slightly beaten. Pour into a pan lined with pastry and bake about twenty minutes. Cover with a meringue made of the egg-whites and one and one-half tablespoonfuls of powdered sugar. Return to the oven, and brown slowly for ten minutes longer, being careful not to cool too quickly. JAMAICA PLAIN, MASS.

MINCE PIE

2 cupfuls chopped meat
4 cupfuls finely chopped tart apples
1 cupful finely chopped citron
2 cupfuls chopped raisins
2 cupfuls currants
2 teaspoonfuls salt
2 cupfuls sugar
1 cupful chopped suet, butter or margarin
1 cupful strong coffee
1 tablespoonful cinnamon
1 tablespoonful ground cloves
1 tablespoonful nutmeg
1 cupful meat stock
Pastry
1 tablespoonful sugar
1 tablespoonful cream
2 teaspoonfuls butter
Few whole seeded raisins

Purchase clear, lean beef and boil until tender, cool in the liquor, put through the chopper, and measure out two cupfuls. Add the apples, raisins, currants, citron, salt, suet, butter or margarin, sugar, coffee, ground cloves, cinnamon, nutmeg and the meat stock. Simmer all this together for about one hour, then seal hot in bottles. It will make about five pints. When making the pie, line a deep plate with crust, fill with mincemeat, using one quart, and put over the top the cream, sugar, a few whole seeded raisins, and the butter dotted over the top. Next put on the top crust, score, and bake until the crusts are brown. To give it full opportunity to become blended this mincemeat should be made well beforehand.

LAWRENCE, MASS.

MOCK CHERRY PIE

2 cupfuls cranberries
2 cupfuls sugar
2 cupfuls raisins
Pastry
1 cupful boiling water
1 tablespoonful flour
1 teaspoonful butter
2 teaspoonfuls vanilla

Cut cranberries in halves and chop the raisins. Mix together and cook for half an hour. Cool, pour into pie-plates lined with pastry, form lattice tops of thin strips of paste, and bake from fifteen to twenty minutes in a quick oven. The flour can be omitted and the whole cooked to the consistency of marmalade; this makes a good sandwich filling.

HAMPTON, VA.

ONE CRUST PEACH PIE

6 medium-sized peaches
¼ cupful butter
1 cupful sugar
⅓ cupful flour
4 tablespoonfuls water
Few grains nutmeg
Flaky pastry

Line a deep pie-plate with pastry, sprinkle the bottom with one-half of a crumb-like mixture made by rubbing together the butter, sugar, and flour. Lay on this the halved peaches, cut-side down, add the nutmeg and water, sprinkle on the remaining crumbs, and bake thirty minutes in a quick oven.

TRENTON, N. J.

ORANGE PIE

3 eggs
¼ cupful sugar
1 orange
½ lemon
1 tablespoonful orange juice
1 tablespoonful butter
3 tablespoonfuls powdered sugar
Pastry

Whip the yolks of the eggs with the sugar, add the juice and rind of orange, the juice and rind of the lemon, and the butter. Mix thoroughly and place in a pastry-lined pan to bake. When done cover with a meringue made of the egg-whites, powdered sugar and the orange juice.

PHILADELPHIA, PA.

PLAIN SQUASH PIE

1 cupful sifted squash
½ teaspoonful salt
¼ teaspoonful ginger
¼ teaspoonful nutmeg
¼ cupful brown sugar
1 teaspoonful flour
1 egg
2 cupfuls milk
Pastry

Place the squash in a bowl; stir into this the brown sugar, salt, flour, ginger and nutmeg. Add the egg, slightly beaten, and the milk. Stir well together and pour into a plate lined with pastry having a fluted edge. Bake for ten minutes in a quick oven to set the rim, and then reduce the heat and bake until the filling is firm. This same mixture may be poured into a buttered baking-dish and served as a pudding, if preferred.

REDDING, CONN.

PUMPKIN PIE

2 cupfuls canned pumpkin
2 eggs
1 tablespoonful flour
1½ cupfuls milk
½ teaspoonful cinnamon
1 tablespoonful molasses
1 teaspoonful salt
1 teaspoonful ginger
½ cupful sugar
Speck nutmeg
Pastry

Add flour to well-beaten eggs and mix all ingredients thoroughly. Pour into pie-plates filled with pastry having a well-

fluted edge. This makes one very large thick pie or two smaller ones. Squash may be substituted in place of pumpkin if desired.

EAST ORANGE, N. J.

SOUR CREAM PIE

1 cupful sour cream
½ cupful sugar
2 egg-yolks
½ teaspoonful cinnamon
¼ teaspoonful cloves
¼ teaspoonful salt
½ cupful raisins
2 egg whites
6 tablespoonfuls sugar
Pastry

Combine the cream and the half cupful of sugar; add the egg yolks well beaten, the spices, the salt, and the raisins chopped finely. Line a small pie plate with pastry and fill with the mixture. Bake in a hot oven long enough to set the pastry, and reduce the heat to complete the baking until the custard mixture is set. Remove from the oven and spread with a meringue made of the whites stiffly beaten and the sugar added. Brown in a slow oven.

CLINTON, MINN.

SOUR CREAM PIE WITH DATES

Plain pastry
1 cupful chopped dates
1 cupful sour cream
¼ teaspoonful salt
1 cupful sugar
1 egg
1 teaspoonful flour

Beat the egg well and add to it the sugar and flour mixed together; add the cream, dates, and salt. Bake between two crusts. This makes enough for one small pie.

HUTCHINSON, KAN.

Salads

ASPARAGUS LUNCHEON SALAD

2 cupfuls cooked asparagus, diced
2 cupfuls shredded lettuce
1 tablespoonful olive-oil
2 hard-cooked eggs
Lettuce leaves or cress
Scant teaspoonful vinegar
Boiled salad dressing

Mix together the asparagus and shredded lettuce with the olive-oil and the vinegar. Add boiled dressing to moisten thoroughly, chill, arrange in nests of salad green, and garnish with the hard-cooked eggs and additional dressing.

NEW YORK, N. Y.

BANANA AND CELERY SALAD

6 small bananas
6 tablespoonfuls peanut butter
6 pieces celery
Lettuce
¾ cupful mayonnaise

Stuff the celery with the peanut butter and then cut into small pieces. Arrange on beds of lettuce with the bananas either sliced or diced. Serve with mayonnaise dressing. Whipped cream may be added to the dressing, if desired.

FALL RIVER, MASS.

BIRD'S NEST SALAD

3 large tomatoes
About 1 cupful cottage cheese
Salt
½ teaspoonful powdered sage
Lettuce leaves or water-cress
Mayonnaise dressing

Cut the tomatoes in halves and scoop out slightly. Flavor the cottage cheese with the sage and salt, if needed. Then

make into balls the size of large marbles. Put three balls into each tomato half and arrange the tomato on crisp white lettuce leaves, or surround with the delicate leaves of watercress. Serve mayonnaise with this salad. CONCORD, MASS.

BUTTERFLY SALAD, INDIVIDUAL

1 slice canned pineapple
1 slice orange
1 slice apple, unpared
½ Malaga or Tokay grapes
Strips of pimiento
Lettuce
Chopped nuts if desired

Cut the pineapple-slice in half and place the round edges together on the plate on which it is to be served. Over this fit the slice of apple, with the core removed but the skin left on. On top of this fit the orange-slice, which has been allowed to stand with a little sugar for at least fifteen minutes. Form the butterfly's body from the grape and a strip of pimiento and the feelers of pimiento. Garnish with lettuce and sprinkle with nut-meats if desired. Mayonnaise, or Italian meringue should be passed. CALUMET, MICH.

CANDLESTICK SALAD

6 slices pineapple
3 bananas
1 head lettuce
1 green pepper
6 Maraschino cherries
Fruit salad dressing
Coconut

For each serving, place one slice of pineapple, as the base of the candlestick on a leaf of lettuce. Insert one-half a banana cut crosswise in the cavity of the slice of pineapple, in an upright position. In the side of the banana stick a curved strip of green pepper cut about one-eighth inch wide to simulate the handle, and on top of the banana place a maraschino cherry or a strawberry when in season, keeping it in position with a toothpick. Stick a bit of shredded coconut in the cherry for a wick. Surround the lettuce leaf at the base of the candlestick with fruit salad dressing. Serve.

CARROT AND APPLE SALAD

1 cupful prepared apple
½ cupful mayonnaise
1 cupful prepared carrot
Lettuce

Cut the apple into very thin slices, arrange on lettuce, spread with mayonnaise, and sprinkle ground carrot on top. Place more dressing in center. SAN MATEO, CAL.

CLUB SALAD

1½ cupfuls shredded cold chicken
12 slices fried bacon, diced
3 tomatoes
Mayonnaise
Lettuce
Toast Points
Parsley

Arrange individually on salad plates; allow two or three lettuce-leaves to each person, place on them the tomatoes, peeled and sliced, then the fried bacon, and a spoonful of mayonnaise, and top with the chicken, more mayonnaise, and a sprig of parsley. Four or six tiny buttered toast points may be used to garnish each salad, being placed spoke-fashion on the plates. HARRISBURG, PA.

COMBINATION SALAD

1 cupful celery, cut fine
2 cupfuls apple, cut fine
⅓ cupful mayonnaise
Lettuce
1 tablespoonful peanut butter
Raisins

Mix together the celery, apple, peanut butter, and mayonnaise; arrange on leaves of lettuce. Place on top of each serving five or six large, seeded raisins. Serve with more mayonnaise, if desired. CRAFTON, PA.

COTTAGE CHEESE SALAD

1 pound fresh cottage cheese
1½ cupfuls sour cream
1 bunch button radishes
1 medium-sized cucumber
1 bunch green onions
2 teaspoonfuls salt
¼ teaspoonful pepper
Few grains cayenne pepper
Paprika
Lettuce

Slice the radishes without paring them. Pare the cucumber and cut in dice. Use the white and very pale green portions of the onions, peel, and cut in slices. Toss the vegetables lightly together to mix them. Add the seasonings to the cheese and then add the cream, stirring it in well. Then add the radishes, cucumber, and onions to the cheese mixture. Chill thoroughly and serve on crisp leaves of lettuce; sprinkle with paprika. This recipe will serve eight generously. It is an excellent luncheon salad. CHICAGO, ILL.

COTTAGE SALAD

¾ pound well-seasoned cottage cheese
3 large tomatoes
24 stuffed olives
1 cupful boiled dressing
Lettuce
6 hard-cooked eggs

Chop the olives fine, mix with the cheese, and form into balls about the size of a walnut. Upon each individual plate arrange a bed of shredded lettuce and a large slice of tomato. Place three cheese balls on each slice of tomato and top with the yolk of a hard-cooked egg, thus forming a little pyramid. Sprinkle the chopped egg-white over the salad and pass the dressing after the salad is served. YANKTON, S. DAK.

CUCUMBER AND PINEAPPLE JELLY SALAD

2 tablespoonfuls granulated gelatin
¼ cupful cold water
1 cupful hot water
½ cupful vinegar
Juice ½ lemon
¼ cupful sugar
½ teaspoonful salt
1 cupful diced cucumber
1 cupful canned, shredded pineapple
Lettuce
½ cupful mayonnaise
¼ cupful cream, whipped

Soak the gelatin in the cold water five minutes, add the hot water, and stir until dissolved. Add the sugar, salt, vinegar, and lemon juice. When the mixture has begun to set, stir in the cucumber and pineapple and pour into wet, individual molds. Serve, when stiffened, on crisp lettuce garnished with mayonnaise dressing to which the whipped cream has been

added; sprinkle with paprika. This jelly may be colored with green vegetable coloring, if desired. MINNEAPOLIS, MINN.

CUCUMBER SALAD WITH SALMON DRESSING

1 head lettuce
2 cucumbers
1 onion
1 cupful salmon
Salt and pepper
Boiled salad dressing

Break apart, wash, and dry the lettuce-leaves, pare the cucumbers, and chill. For individual service, make a bed of the lettuce-leaves on the plates and upon them place thin slices of cucumber, finely minced onion, salt, and pepper. Put salmon into a cold bowl, shred and remove bones; add to it, until right consistency to pour, a sour, highly seasoned boiled dressing. Beat thoroughly and place over lettuce and cucumbers. BUCYRUS, O.

DATE SALAD

1 cupful dates
⅓ cupful ground American cheese
3 tablespoonfuls ground walnut-meats
1 cupful diced celery
1 cupful diced apples
1 tablespoonful lemon juice
Boiled salad dressing
Lettuce

Mix together the cheese and nuts, and stuff the dates, allowing them to stand several hours. Then slice them, sprinkle the apples with lemon juice as soon as cut, add the dates with the celery, and mix all thoroughly with boiled salad dressing to which has been added an equal quantity of sweet or sour whipped cream. Serve in nests of lettuce.
AUGUSTA, KAN.

ENDIVE GRAPEFRUIT SALAD

6 sprigs imported endive
Scooped out pulp 1½ grapefruit
2 ounces crumbled Roquefort cheese
French dressing

Wash and dry the endive, and arrange on individual plates. Heap the grapefruit at the end of the stalks, and sprinkle it

with the cheese-crumbs. Pour French dressing over all. If necessary, romaine may be substituted for the endive.

BUFFALO, N. Y.

FRUIT SALAD WITH PINEAPPLE DRESSING

6 halved, peeled fresh pears or halves of canned pears
Lettuce
1 cupful halved seeded Malaga grapes
Pineapple dressing

Arrange the pears on nests of lettuce-leaves with the grapes at the side and pour pineapple dressing over them.

PITTSFIELD, MASS.

INDIVIDUAL SARDINE AND TOMATO SALAD

3 sardines
1 medium-sized tomato
2 olives
½ teaspoonful chopped onion
2 teaspoonfuls chopped celery or cabbage
1 sprig parsley
1 teaspoonful chopped green pepper or pimiento
¼ teaspoonful sugar
2 teaspoonfuls thick mayonnaise
Shredded lettuce
Additional mayonnaise

Peel the tomato, cut off the top, scoop out the inside, and mix with one of the olives, chopped, the onion, celery, pepper, sugar, and mayonnaise. Return to tomato, and set it in a nest of shredded lettuce. Place a spoonful of mayonnaise on the top, and sprinkle with the parsley, minced. Surmount with the other olive, and lean three sardines against the tomato to give a tent-like appearance. NEW YORK, N. Y.

ITALIAN EGG SALAD

4 hard-cooked eggs
1 cupful cooked dandelion greens
1 small cream or Neufchâtel cheese
Lettuce
½ teaspoonful salt
⅛ teaspoonful pepper
¼ cupful well-seasoned French dressing
½ cupful mayonnaise dressing

Chop the eggs and greens very fine, separately. Mix them together, adding the cheese, salt, pepper, and sufficient French

dressing to make the right consistency. Chill, form into balls, and lay on a bed of lettuce. Pour any remaining French dressing over them and garnish with mayonnaise.

LOS ANGELES, CAL.

LETTUCE, CLUB STYLE

½ cupful mayonnaise dressing, stiff
2 tablespoonfuls chili sauce
2 hard-cooked eggs, chopped
Crescents of hot toasted, buttered bread
1 solid head lettuce

Beat the chili sauce into the mayonnaise. Wash the lettuce thoroughly, dry, and arrange in the shape of a head on a large round platter or in a bowl. Pour the dressing in and around the leaves, sprinkle with the eggs chopped fine, and garnish with the hot toast.

MOUNTAIN VIEW, OKLA.

LETTUCE WITH ROQUEFORT DRESSING

1 solid head lettuce
½ teaspoonful salt
3 tablespoonfuls olive-oil
⅛ teaspoonful pepper
¼ cupful Roquefort cheese
1 tablespoonful vinegar

Wash the lettuce carefully without breaking the head apart, removing only the tough outer leaves. Hold it firmly and cut into four or six portions according to the size of the head and the number of people to be served. Crisp thoroughly. Mix together the seasonings and vinegar, and beat in the olive-oil. Blend in the cheese slowly, and pour at once over the lettuce.

NEW YORK, N. Y.

MIXED VEGETABLE AND EGG SALAD

1 cupful shredded string-beans
1 cupful peas
1 cupful shredded cucumber
½ cupful sliced radishes
Watercress
Lettuce-heart
6 hard-cooked eggs
Radish-roses
Parsley

Mix together the peas, beans, cucumber, and sliced radishes and let stand in a cold place for thirty minutes to

marinate in French dressing. Halve the hard-cooked eggs lengthwise, cut off the lower ends so that they will stand upright, and dip each one in a little tart lemon jelly; have the salad plate very cold and arrange these egg-halves in a circle. They should stick at once if the jelly mixture contains enough gelatin. Fill in with the vegetable mixture, top with a lettuce-heart, and garnish with parsley and radish-roses. Pass mayonnaise dressing. NEW YORK, N. Y.

MOLDED BEET SALAD

2 cupfuls tiny beets
2 tablespoonfuls vinegar
⅔ cupful hot water
1 teaspoonful salt
1 teaspoonful sugar
1 head lettuce
2 tablespoonfuls grated horseradish
1½ tablespoonfuls granulated gelatin
¼ cupful cold water
¾ cupful mayonnaise

Scrub the beets thoroughly and boil until tender; rub off the skin. Add the vinegar, salt, sugar, horseradish, and hot water. Let get thoroughly heated through, and then add the gelatin which has been softened in the cold water. Pour into a shallow pan which has been previously wet with cold water. Set away to chill, cut in cubes, and serve on lettuce or cress with mayonnaise. This recipe will serve at least eight. Large beets may be used and cut into cubes about an inch in diameter after cooking. MILWAUKEE, WIS.

MOLDED CHEESE SALAD

½ cupful heavy cream
2 tablespoonfuls granulated gelatin
½ cupful boiling water
3 drops tabasco sauce
¼ teaspoonful mustard
½ cupful grated cheese
¼ cupful chopped pimientos
Lettuce
Mayonnaise or any salad dressing
⅛ teaspoonful salt

Soak the gelatin in one-fourth cupful of cold water for five minutes, then add the boiling water. Stir until dissolved and let cool. When just beginning to set, add the tabasco sauce, mustard, salt, cheese, and pimientoes. Beat the cream

stiff, fold in the gelatin mixture carefully, and pour all into a small baking-powder can, which has been wet with cold water, to mold. When stiff, turn out, slice, and serve on lettuce with any preferred salad dressing. ESSEX FALLS, N. J.

ORANGE AND DATE SALAD

1 box dates (14 ounces)
2 oranges
Watercress
1 cake pimiento cheese
½ cupful chopped walnuts
French dressing
Lemon or orange juice

Stuff dates with the nuts mixed with the cheese, roll in either lemon or orange juice; peel oranges and take all the skin off, pull apart, and place alternately with dates on watercress. Serve with French dressing. Stewed prunes and celery may be used in place of the dates and nuts for variety.
TUNKHANNOCK, PA.

ORANGE AND ONION SALAD

2 oranges
Lettuce
½ Spanish onion
French dressing

Peel and slice oranges; slice onion and mix. Arrange on lettuce leaves and serve with French dressing. This will serve four generously if the oranges are large.
MONTREAL, CAN.

OYSTER SALAD

12 oysters
1 head lettuce
3 teaspoonfuls lemon juice
3 teaspoonfuls chopped parsley
1 small bunch celery
Mayonnaise dressing

Prepare the oysters. Cook in their own juice until the edges curl; drain and chill. Lay two oysters on white lettuce leaves on each plate for individual servings, sprinkle each with one-half teaspoonful of lemon juice and very finely chopped parsley and surround with a ring made of small, inch-long julienne strips of white celery. Put a whirl of

mayonnaise in the middle of each and serve with thin brown bread sandwiches. CONCORD, MASS.

PEANUT-RICE SALAD

3 tablespoonfuls rice
Boiling salted water
½ cupful finely chopped peanuts
1 cupful orange juice
Cream-cheese balls
Lettuce
French dressing

Wash rice; cook ten minutes in boiling salted water. Drain, cover with orange juice, and cook in double boiler until tender. Cool, mix (using a fork) with the peanuts, sprinkle with salt. Arrange with small balls of cream cheese on lettuce-leaves, and serve with French dressing.

STOCKTON, CAL.

PECAN SALAD

1 tablespoonful granulated gelatin
2 tablespoonfuls cold water
1 cupful boiling water
¾ cupful grapefruit juice
4 tablespoonfuls sugar
12 whole pecan meats
½ cupful diced celery
12 stuffed olives
Lettuce
Mayonnaise

Soak gelatin in cold water for five minutes and dissolve it with the sugar in the boiling water. Add the grapefruit juice; fill individual molds half full; place on top a layer of sliced olives with a whole pecan meat in the center. Let stand until firm. Over this pour more of the jelly mixture which has begun to set, and sprinkle the celery on top. Let harden. Turn out on beds of lettuce. Garnish with mayonnaise and a whole pecan meat for each salad. DANVILLE, PA.

PINEAPPLE SALAD WITH GOLDEN DRESSING

6 slices canned pineapple
6 large Maraschino cherries
Cream or Neufchâtel cheese
Lettuce-hearts

Arrange the salad individually; place a slice of pineapple on each nest of lettuce-leaves, sprinkle with the cheese which

has been put through a potato-ricer, and fill the holes in the pineapple slices with cherries. Pass golden dressing and cheese fingers. This salad is particularly nice for an after-club luncheon, or for dessert for luncheon, dinner, or supper.

JAMAICA PLAIN, MASS.

POTATO AND CRAB SALAD IN PEPPER CASES

1 can or 1 cupful crab meat
2 cupfuls diced cold boiled potatoes
Juice of ½ lemon
3 large, sweet, green peppers
¾ cupful boiled salad dressing or mayonnaise
Parsley

To make the pepper cases cut the peppers in halves lengthwise; remove all seeds and white fibrous portions. Immerse in boiling water and boil for five minutes; plunge into cold water. When cool enough to handle, peel off the thin, paper-like skin. Cover with cold water and set in a cold place for one hour to crisp. This procedure renders the pepper more digestible and also just soft enough to be easily eaten with the rest of the salad. Mix the crab meat and potatoes; let stand a few minutes before serving, with the lemon juice sprinkled over them. Mix with the dressing and serve in the boat-shaped cases on individual plates; garnish each plate with a large sprig of parsley or shredded lettuce.

YANKTON, S. DAK.

SUMMER SALAD

1 large crown summer squash
1 cupful of cold cooked string-beans, peas, or diced carrots
1 cupful chopped celery
1 minced green pepper
1 cupful chilled flaked tuna fish
2 tomatoes
2 hard-cooked eggs
French dressing
Mayonnaise dressing
1 head lettuce

Pare the squash, and boil or steam gently until tender, then scoop out the seeds and center, and while still warm cover with French dressing and allow it to marinate until thoroughly chilled. Then lightly mix together the fish, celery, string-beans, and green pepper, and moisten with French

dressing. Fill the squash with this mixture and place on a bed of lettuce. Lay the sliced tomatoes and hard-cooked eggs alternately and overlapping around the edge, and garnish the whole with mayonnaise, parsley, or chicory. Finely-shredded, crisped lettuce or cabbage may be substituted for the celery.

NEW YORK, N. Y.

SUPPER SALAD

1 cupful cooked chopped liver
1 cupful cottage cheese
1 small can pimientos
About 1 cupful mayonnaise dressing
Lettuce
1 teaspoonful salt
Dash of onion salt, celery salt, and cayenne pepper
Paprika

Put liver through the food-chopper, add cottage cheese and mix well with fork; add seasonings and two tablespoonfuls of dressing to bind. Arrange lettuce on plates, place half a pimiento on the lettuce; add the salad mixture shaped in ovals, using two teaspoons; garnish with mayonnaise and paprika.

STOCKTON, CAL.

TANGO SALAD

3 ripe juicy pears
Cream or Roquefort cheese
Lettuce
½ cupful mayonnaise
¼ cupful olive-oil
1 teaspoonful vinegar
¼ teaspoonful salt
¼ teaspoonful mustard
½ teaspoonful paprika
¼ cupful chili sauce
Pimientos
Lemon juice

Pare, halve, and core the pears; squeeze lemon juice over them to keep them from discoloring. Place a ball of cream cheese or a few cubes of Roquefort cheese in the cavity of each half pear. Set these on heart-leaves of lettuce and pour the dressing over them.

For dressing: Mix together the olive-oil, vinegar, salt, mustard, paprika, and chili sauce; beat and blend well, then gradually beat this mixture into the mayonnaise. Garnish the salad and dressing generously with julienne strips of pimientos. Upon opening a can of pimientos, rinse them in cold

water, and dry on cloth, then cut with scissors into strips. Large pears canned in halves may be used in this salad. Remove from can and drain well. STOCKTON, CAL.

TOMATO SLAW

1 small head cauliflower
2 tomatoes
1 green pepper
Yolk of 1 egg
½ cupful vinegar
1 teaspoonful mustard
1 teaspoonful sugar
½ teaspoonful pepper
1 teaspoonful oil
1 tablespoonful cream
2 teaspoonfuls salt

Boil the cauliflower, broken into small pieces until tender. Slice the tomatoes thin and cut the peppers into shreds. Set in the refrigerator to cool. Combine the oil and seasonings, and place over fire until heated throughout. Then add the beaten egg-yolk and cook until thick. Allow to cool, and add the cream. Just before serving, arrange cauliflower around each slice of tomato, placing the shredded pepper across the tomato in latticework fashion. Allow one tablespoonful of the dressing to each serving. SEATTLE, WASH.

WASHINGTON SALMON SALAD

1½ cupfuls flaked cold salmon
½ cupful finely cut celery
2 tablespoonfuls chopped green pepper
1 small onion, minced
2 medium-sized tomatoes
Salt and pepper to taste
Mayonnaise
Lettuce

Mix together the salmon, celery, pepper, and onion, add mayonnaise to moisten, and season to taste with salt and pepper. Peel the tomatoes and either cut them in dice and mix them with the salad or slice them and use as a garnish. Arrange on a bed of lettuce-leaves and garnish with a little extra mayonnaise. SEATTLE, WASH.

YELLOW-TOMATO AND CHESTNUT SALAD

12 yellow tomatoes
¾ cupful diced celery
¾ cupful sliced chestnuts
French dressing
Mayonnaise
Cress

Peel tomatoes after dipping in scalding water, cut in halves, and let stand in French dressing for thirty minutes. Crisp the celery in cold, salted water and blanch the chestnuts. To do this, put them on to cook in cold water, bring to boiling-point, boil five minutes, then remove shells and skin, and slice. Mix together the chestnuts and celery, and add a little mayonnaise. Form nests of cress on individual plates, lay on the tomatoes in the shape of Maltese crosses, and place a spoonful of the chestnut-mixture in the center of each serving. Pour over the dressing which has been drained from the tomatoes, and serve with cream-cheese sandwiches.

WORCESTER, MASS.

Salad Dressings

BLOATER-PASTE SALAD DRESSING

1 teaspoonful English bloater paste
3 tablespoonfuls olive-oil
1 tablespoonful vinegar
¼ teaspoonful salt
⅛ teaspoonful pepper
¼ teaspoonful paprika
1 tablespoonful capers
½ teaspoonful chopped chives
½ teaspoonful chopped parsley
Few drops Worcestershire sauce
¼ teaspoonful mustard

Work the bloater paste and seasoning together; add the Worcestershire sauce, the olive-oil, and vinegar. Mix thoroughly and then add the capers, chives, and parsley. Pour over crisp lettuce-leaves. PALO ALTO, CAL.

BOILED MAYONNAISE

3 egg-yolks
1 cupful olive-oil
1 cupful boiling water
3 tablespoonfuls flour
¼ cupful vinegar
1 teaspoonful salt
⅛ teaspoonful pepper

Cream together the flour and two tablespoonfuls of the oil. Combine the vinegar and water, and pour slowly onto the flour and oil, as in making any sauce. Season and boil till thick. Remove from heat and beat in the egg-yolks, which have been barely stirred till creamy. Then whip in the olive-oil, a teaspoonful at a time at first, and then more rapidly as it thickens. DANVILLE, PA.

CREAM FRENCH DRESSING

4 tablespoonfuls olive-oil
2 tablespoonfuls vinegar
½ teaspoonful salt
¼ teaspoonful pepper
⅛ teaspoonful paprika
½ cupful heavy cream

Put first five ingredients together in a covered jar and shake thoroughly till emulsified. Beat cream until it begins to thicken, then add very gradually the French dressing, which should be made first. SOMERVILLE, MASS.

CREOLE SALAD DRESSING

½ cupful olive-oil
5 tablespoonfuls vinegar
½ teaspoonful powdered sugar
2 tablespoonfuls chopped pimientos
3 tablespoonfuls chopped green peppers
1 tablespoonful minced onion
½ tablespoonful minced parsley
1 teaspoonful salt

Mix thoroughly, let chill, and shake well before using. A mason-jar is the best utensil for this purpose, and the dressing may be kept in it for weeks in the icebox. It is especially good on asparagus, tomatoes, cucumber, or plain lettuce or romaine salad. WASHINGTON, D. C.

CURRY SALAD DRESSING

½ teaspoonful curry powder
6 tablespoonfuls olive- or salad-oil
1 tablespoonful tarragon vinegar or lemon juice
½ teaspoonful onion salt
¼ teaspoonful pepper

Mix thoroughly all the dry ingredients and the oil, add slowly the vinegar to thin. This dressing is especially good with cold fish. WASHINGTON, D. C.

DANDELION WITH PENNSYLVANIA DUTCH DRESSING

1 pint young dandelions
2 ounces bacon
1 egg
¼ cupful vinegar
⅓ cupful water
¼ teaspoonful salt
2 tablespoonfuls sugar

Wash and drain the dandelions and cut into two-inch lengths. Cut the bacon into small cubes and fry it in a frying-pan until it is crisp. Beat the egg until light and add the sugar, salt, vinegar, and water. Pour this mixture into the bacon in the frying-pan, and stir constantly until slightly

thickened. It should be about the consistency of cream. While boiling pour over the dandelion and serve at once. This dressing is also excellent served on crisp endive.

FRACKVILLE, PA.

EGGLESS BOILED SALAD DRESSING

¾ teaspoonful mustard
1 teaspoonful salt
⅛ teaspoonful pepper
3 tablespoonfuls vinegar
¼ teaspoonful celery salt
1 tablespoonful flour
1 scant tablespoonful sugar
1 cupful cream

Mix dry ingredients and add cream. When smooth, turn in boiling vinegar and cook till smooth and creamy. If inconvenient to use cream, three-fourths cupful of milk and a fourth cupful of melted butter may be used instead.

HOLYOKE, MASS.

GOLDEN DRESSING

¼ cupful pineapple juice
¼ cupful orange juice
¼ cupful lemon juice
2 eggs
½ cupful sugar
½ cupful heavy cream

Heat the fruit juices in the double boiler, beat the eggs light, gradually adding the sugar. Combine with the hot juice and cook like a custard till the spoon is coated. Remove to a dish of cold water, beat till cold, and then fold in the cream whipped stiff. The dressing may be made beforehand, and the whipped cream added just before serving. This dressing is suitable to serve with almost any fruit salad.

JAMAICA PLAIN, MASS.

PEEBEE SALAD DRESSING

2 tablespoonfuls peanut butter
4 tablespoonfuls thin sour cream
1 tablespoonful lemon juice
¼ teaspoonful salt
⅛ teaspoonful mustard
Speck pepper

Beat all together. This is especially good with tomato, cabbage, or lettuce salad.

REDDING, CONN.

PINEAPPLE DRESSING

Juice from one can of pineapple
¾ cupful sugar
2 tablespoonfuls butter
2 eggs
½ cupful whipped cream
1 tablespoonful flour

Heat pineapple juice until just warm, blend together flour and butter, add the egg-yolks beaten and the sugar, and then the egg-whites whipped stiff. Pour the warm pineapple juice into this and stir in a double boiler till thick. When cold add the whipped cream. PITTSFIELD, MASS.

RUSSIAN MAYONNAISE SALAD DRESSING

6 tablespoonfuls mayonnaise
1⅓ tablespoonfuls chopped pimientos
6 sprigs chives, chopped
3 tablespoonfuls chili sauce
½ teaspoonful chopped capers
1½ teaspoonfuls tarragon vinegar
1½ tablespoonfuls whipped cream

Mix in order given. YONKERS, N. Y.

SAVORY SALAD DRESSING

4 tablespoonfuls olive-oil
1 tablespoonful tarragon vinegar
1½ tablespoonfuls tomato catchup
½ tablespoonful Worcestershire sauce
Salt to taste
Red and black pepper to taste

Combine ingredients, beat well, and use at once.
COLORADO SPRINGS, COLO.

SOUTHERN COOKED SALAD DRESSING

3 eggs
1 tablespoonful sugar
1 tablespoonful salt
1 tablespoonful mustard
3 tablespoonfuls salad oil
1 teaspoonful black pepper
1 cupful milk
1 cupful vinegar

Mix the sugar, salt and mustard together; add the oil, the eggs well beaten, the milk and the vinegar. Cook until thick

in a double-boiler, stirring constantly. This is especially good on lettuce and tomatoes or any vegetable salad.

COLUMBIA, S. C.

TASTY SALAD DRESSING

6 tablespoonfuls cottage cheese
1 teaspoonful salt
3 tablespoonfuls lemon juice
¼ teaspoonful paprika
½ green pepper
2 red radishes
Yolks of 2 hard-cooked eggs
½ cupful rich buttermilk
1 clove garlic

Rub the bowl with a clove of garlic cut. Chop the green pepper and the radishes fine and mash the egg-yolks. Mix and beat all the ingredients together well and pour dressing over any green salad. This dressing is especially good on lettuce or romaine.

MILWAUKEE, WIS.

THOUSAND ISLAND SALAD DRESSING

1 cupful thick mayonnaise dressing
6 tablespoonfuls chili sauce
2 chopped pimientos
½ tablespoonful chopped chives

Combine and serve at once. The mayonnaise should be very thick. This is especially good on pea and waxed-bean salad.

ABERDEEN, S. DAK.

UNCOOKED SALAD DRESSING

⅛ teaspoonful paprika
1 tablespoonful salt
1 tablespoonful mustard
3 eggs
¼ cupful melted butter
1 cupful vinegar
1 can condensed milk

Mix paprika, salt, and mustard together with a little of the vinegar, add butter, the rest of the vinegar, then eggs well beaten, and last the condensed milk. Beat all together well with an egg-beater. Set in a cold place. Chill thoroughly before using.

LAWRENCE, MASS.

Sandwiches

CHICKEN GIBLET AND EGG SANDWICH FILLING

Giblets of one chicken
1 hard-cooked egg
1 tablespoonful cream
½ teaspoonful salt
½ teaspoonful Worcestershire sauce
1 teaspoonful tomato catchup

Boil the giblets in salted water until tender. Put the giblets and the egg through a meat-grinder. Add seasonings. This filling is very nice on rye bread. OSWEGO, N. Y.

CREAMED OYSTER SANDWICHES

1 quart raw oysters (about 4 dozen)
1 teaspoonful salt
¼ teaspoonful pepper
Speck nutmeg
1 teaspoonful chopped parsley or chives
½ cupful melted butter
½ cupful rich cream
3 egg-whites
1 cupful powdered crackers

Chop oysters very fine, season with salt, pepper, and nutmeg; add the melted butter, cream, whites of eggs beaten stiffly, and powdered crackers. Cook in a double-boiler until it is a smooth paste; add one teaspoonful chopped parsley or chopped chives if the flavor is liked; then set away to cool. Spread mixture between thin slices of buttered bread, either graham or white. ST. JOHN, N. B.

DELICIOUS SANDWICH FILLING

2 small cream cheeses
2 tablespoonfuls butter or margarin
¼ cupful orange juice
½ cupful chopped pimientos
1 cupful chopped walnut-meats
½ teaspoonful salt

Cream the cheeses until smooth, and add gradually the butter or margarin and the orange juice. When well blended together, add the pimientos, the walnut-meats and the salt. Mix well and spread between slices of buttered graham or oatmeal bread. This amount will spread about twenty large sandwiches.

HONEY AND NUT SANDWICHES

White bread
Butter
Honey
Chopped nuts, a choice of black walnuts, pecans, or hickory nuts

Shape and butter the bread, and then spread lightly with honey, taking care not to spread it quite to the edge. Sprinkle with the chopped nuts. The top piece of bread of the sandwich should be buttered and spread with the honey. The two slices may then be pressed together, and a garnish of a half nut may be used as a decoration on top by dipping the under side of the nut in the honey and sticking it onto the sandwich.

PHILADELPHIA, PA.

HOT CHEESE SANDWICHES

1 roll snappy cheese
1 egg well beaten
1 tablespoonful Worcestershire sauce
¼ teaspoonful salt
¼ teaspoonful mustard
Bacon
Rounds of bread

Cream the cheese; add the egg and seasoning and spread on the bread, which should be cut about a half-inch thick. Place a slice of bacon on each round and bake a few minutes in a quick oven till the bacon is done. Serve with a green salad.

BROOKLYN, N. Y.

HOT-GREEN-PEPPER SANDWICHES

6 large green peppers
6 medium-sized tomatoes
½ cupful sliced onion
Salt and pepper to taste
3 tablespoonfuls olive-oil, butter, or bacon-drippings
Fresh buns, or white or entire-wheat bread

Cook the sliced onions for five minutes in the oil, butter or bacon-drippings. Remove seeds and stems from the peppers, peel the tomatoes, chop coarsely together, add to the onion and oil (or its substitute), and cook till the juice is evaporated, about forty-five minutes. Season to taste with salt and pepper and serve hot as sandwiches, made of the desired bread. To make this very substantial, insert two slices of cooked bacon, or a slice of cooked ham in each sandwich.

CONNEAUTVILLE, PA.

ITALIAN SANDWICH

½ pound dried beef
¼ pound American cheese
1 pint canned tomatoes

Put the beef and cheese through the meat-grinder; add the tomatoes, which have been sieved, and cook till thick. When cold, use as a filling for white bread sandwiches. A lettuce-leaf in each sandwich is a good addition.

BROOKLYN, N. Y.

OATS AND CHEESE SANDWICH FILLING

½ cupful cooked rolled oats
½ cupful grated cheese
2 or 3 tablespoonfuls prepared mustard
1 tablespoonful chopped nuts

To the cooked oats, which were well salted during cooking, add the grated cheese and chopped nuts. Mix thoroughly with the mustard, the exact amount depending upon the dryness of the oats. Use as a filling between slices of buttered rye bread.

TOLEDO, O.

PICNIC OR CAMPING SANDWICH

1 can pimientos
1 tablespoonful butter
Cheese
Buttered bread

Fry pimientos quickly in the butter and remove from the pan. In the same butter place thin slices of cheese and hold

this over the campfire until the cheese is "pliable" but not melted. Place between buttered slices of bread a layer of pimiento and a layer of cheese. Serve while hot.

BROOKLYN, N. Y.

PIQUANT CHEESE SANDWICHES

3 eggs
1 cupful sweet or sour cream
1 tablespoonful butter
1 tablespoonful sugar
Few grains cayenne pepper
1 teaspoonful mustard
4 tablespoonfuls finely chopped green or red peppers
1 teaspoonful salt
3 tablespoonfuls mild vinegar
1½ pounds American cheese

Beat the eggs, add cream, butter, sugar, cayenne pepper, mustard, and salt. Cook over boiling water until thick. Heat vinegar and add it to the cream mixture. Cook another minute. Cream or crumble cheese and add chopped peppers and enough of the dressing to make the mixture spread easily.

NEW YORK, N. Y.

SAVORY SANDWICH FILLING

½ cupful almonds
1 tablespoonful cooking oil
Salt
Paprika
2 tablespoonfuls chopped pickles
1 tablespoonful chopped chutney
1 large cream cheese

Blanch the almonds and brown them in the oil placed in a skillet. Chop fine. Season well with salt and paprika and add the pickles and chutney. Spread either bread or crackers with cream cheese softened and sprinkle with the almond mixture. This is sufficient filling to make up one small loaf of bread in sandwiches, if the slices are cut thin.

HUMANSVILLE, MO.

SUBSTANTIAL CAMPER'S SANDWICH

Thinly sliced tomatoes
Canned salmon
White bread
Butter

Cut the bread one-quarter inch thick, and spread with butter. On one slice put a layer of the tomatoes salted.

Cover this with the salmon minced, and then put on the second slice. No other dressing is needed, although a little mayonnaise or boiled dressing may be mixed with the salmon if desired. BROOKLYN, N. Y.

TASTY NEW SANDWICH FILLING

3 tablespoonfuls peanut butter
2 tablespoonfuls cold water
2 tablespoonfuls tomato catchup

Add the cold water gradually to the peanut butter to make it the desired consistency for spreading. Beat until very creamy and add the tomato catchup. Mix thoroughly and spread between very thin slices of bread. No butter is needed. This amount of filling makes only a few sandwiches.
WASHINGTON, PA.

YUM-YUM SANDWICHES

1 cream cheese, or an equal quantity of cottage cheese
2 cupfuls minced ham
White or rye bread
1 small bunch watercress

Pick the leaves from the watercress, and cream them into the cheese together with the ham. Spread between thin slices of unbuttered bread. A little mayonnaise or French dressing may be added to this sandwich filling if desired. KEENE, N. H.

Soups

BEAN CHOWDER

1 pint navy beans
½ pound salt pork
1 quart can tomatoes
2 medium-sized onions
¼ teaspoonful pepper
2 teaspoonfuls salt
1½ tablespoonfuls sugar

Soak the beans overnight in a quart of boiling water containing one teaspoonful of baking-soda. Drain, rinse thoroughly, and put into a kettle containing a quart of water, with the pork cut in dice and the onion thinly sliced. Boil gently for four hours, replenishing the water as it boils away. Then add the tomatoes, pepper, salt, and sugar, and simmer an hour longer. This may also be prepared in the fireless cooker. In this case all the ingredients should be added in the beginning, and the chowder should be boiled twenty minutes before being put in the cooker. TEXAS CITY, TEX.

BLACK BEAN SOUP

2 cupfuls black beans
Roast-beef bones, or hock bones
1¼ tablespoonfuls salt
2½ quarts water
1 chopped onion
1 tablespoonful lemon juice
1½ tablespoonfuls butter
1 tomato, or one-half cup stewed tomatoes, if desired
¼ teaspoonful pepper
½ tablespoonful Worcestershire sauce
1 hard-cooked egg
1½ tablespoonfuls flour

Soak beans overnight, in the morning drain and put in kettle with the water and bones. Simmer gently for three hours, then add onion, tomatoes, salt, and pepper. Boil till beans are soft, rub through a sieve, thicken with the flour and butter creamed together, and add the Worcestershire sauce, the egg chopped fine, and the lemon juice.

CANNED CORN AND CELERY CHOWDER

1 can corn
1 head celery
1 quart milk
2 onions
¼ pound salt pork
Salt and pepper to taste
2 cupfuls diced, cooked potatoes

Dice the salt pork and put it in a frying-pan. When the fat begins to cook out, add the onions chopped fine and cook the two together until the latter are tender and the salt pork is browned. Cut the celery in inch-lengths and cook it till tender in salted water barely to cover. Add celery and liquor to the milk with the potato, onions, and pork. Bring to the boiling-point, turn in the corn, reheat, and serve with split and buttered browned crackers. HANOVER, N. H.

CELERY CHOWDER

4 cupfuls finely cut celery
1 quart milk
1 large potato grated
1 medium-sized onion
2 tablespoonfuls margarin
1 tablespoonful flour
2 hard-cooked eggs
Salt and pepper to taste

Boil the celery in water to cover until tender, and force through a sieve, keeping the water as well as pulp. Add the milk and grated potato and cook five minutes. Chop the onion fine and sauté in one tablespoonful of the margarin. When delicately browned, add to the first mixture. Chop the hard-cooked eggs and add. Thicken slightly with one tablespoonful of margarin and the flour cooked together. Season to taste with salt and pepper. Leaves and the tougher outer stalks of celery may be used. SAN DIEGO, CAL.

CREAM OF PEA SOUP WITH VEGETABLES

1 can peas
1 quart boiling water
1 medium-sized potato
1 small onion
1 small carrot
2 tablespoonfuls flour
2 tablespoonfuls butter
½ teaspoonful salt
⅛ teaspoonful pepper
Few grains nutmeg
½ cupful hot water
1 can vegetable soup
½ cupful cream or evaporated milk

Chop together the potato, onion, and carrot, add to the boiling water with the peas, cook for an hour, replenishing the water as it evaporates. Then strain. Add the vegetable soup diluted according to directions, and thicken with the flour and butter creamed together with the salt, pepper, and nutmeg, and diluted with the hot water. Add the cream just before serving. CANTON, O.

CREAM OF TOMATO COCONUT SOUP

1 pint canned tomatoes
1 pint milk
¼ teaspoonful soda
½ cupful freshly grated coconut
2 teaspoonfuls sugar
1 slice onion
2 tablespoonfuls flour
2 tablespoonfuls margarin
1 teaspoonful salt
⅛ teaspoonful pepper

Melt the margarin in a saucepan, add flour, and cook till bubbling; add cold milk gradually, stirring constantly until thickened. Add coconut. Cook tomatoes with onion, sugar, and seasoning, for fifteen minutes. Add soda and rub through a strainer. Combine mixtures slowly and serve at once. NEW YORK, N. Y.

CREOLE SOUP

1 pint stewed tomatoes
1 green pepper, sliced thin
1 pint well-seasoned soup stock
2 tablespoonfuls butter
2 tablespoonfuls flour
Salt and paprika to taste
⅛ teaspoonful celery salt

Simmer the tomatoes, pepper, and stock together for fifteen minutes. Thicken with the flour and butter creamed together, strain and season. NORWOOD, MASS.

DELICIOUS FISH CHOWDER

1 pound haddock, cod or halibut
4 medium-sized potatoes
3 slices fat salt pork, diced
3 medium-sized onions
¼ teaspoonful sugar
About ¾ cupful cracker-crumbs
1 quart milk
Salt and pepper to taste
¼ teaspoonful curry-powder

Slice the potatoes and put them on to boil in a quart of water. Then mash them and return to the water in which they were boiled. In the meantime try out the salt pork, add the onions, and cook them slowly in the fat till thoroughly done. Add to the potatoes. Turn in the fish cut in dice, add the sugar, curry, and milk. Cook gently for thirty minutes; thicken as desired with the cracker- or dry bread-crumbs, the exact amount depending on the fineness of the crumbs. Season with salt and pepper to taste.

ANSONIA, CONN.

A DIFFERENT POTATO SOUP

2 cupfuls diced potatoes
½ cupful canned tomatoes
1 small onion
1 tablespoonful butter
1 teaspoonful salt
1 quart milk
Few grains cayenne pepper
Few shreds cabbage or pieces of celery
⅛ teaspoonful pepper
⅛ teaspoonful baking-soda

Place potatoes in a good-sized pan, add tomatoes, onion diced, cayenne pepper, cabbage or celery, butter, and salt and pepper. Cover with just enough water to allow for cooking of potatoes, etc. When tender, add baking-soda and then the milk and allow to reach boiling-point. Serve with crisp toast or saltines.

FAIRLAND, IND.

ESAU'S POTTAGE

4 small onions
2 tablespoonfuls shortening
⅛ teaspoonful soda
1 can red kidney beans
1 can tomatoes
1 pint hot milk
Salt and pepper

Chop onions and cook in the shortening until soft and yellow. Add the beans and tomatoes; simmer until soft enough to force through a strainer. When ready to serve add the soda and thin with the hot milk; season to taste. More milk may be added, if desired.

PHILADELPHIA, PA.

GINGER CREAM SOUP

4 tablespoonfuls butter
3 tablespoonfuls flour
3 cupfuls milk, or milk and vegetable stock
2 teaspoonfuls salt
⅛ teaspoonful pepper
1 cupful of any cooked vegetable (as carrots, peas, celery)
1 teaspoonful ginger

Make a white sauce as follows: melt the butter, add the flour and ginger; cook until it bubbles; add milk (or half milk and half water in which vegetable was cooked) gradually, stirring constantly. When all the milk is added, season with salt and pepper and add the vegetables chopped fine or forced through a sieve. Heat and serve with croûtons. Left-over vegetables may be utilized in making this soup.

MISSOULA, MONT.

GRANDMOTHER'S PARSNIP CHOWDER

3 slices fat salt pork, diced
1 medium-sized onion sliced thin
2 cupfuls cubed raw potato
1½ cupfuls cubed raw parsnips
3 cupfuls boiling water
1 quart scalded milk
3 tablespoonfuls butter
4 water crackers or ½ cupful cracker-crumbs
2 teaspoonfuls salt
¼ teaspoonful pepper

Combine the salt pork and onion in the soup-kettle and cook for five minutes, taking care not to burn the onion; add to this half of the potatoes, the parsnips, and the remaining potatoes, sprinkle over the salt and pepper, add the boiling water, and simmer until the vegetable are soft. Then add the scalded milk, butter, and crackers split and soaked in cold milk, or the crumbs.

WORCESTER, MASS.

IMPROVED OYSTER STEW

24 oysters
Oyster liquor
1½ teaspoonfuls salt
⅛ teaspoonful white pepper
1 tablespoonful finely chopped green pepper
3 cupfuls milk
4 tablespoonfuls flour
2 tablespoonfuls butter

Strain liquor carefully and cook oysters in it until the edges begin to curl. Make white sauce by melting the butter, add flour and salt. Cook till bubbling and add milk gradually. Then add to oysters and liquor. Add white pepper and chopped green pepper last and serve at once.

TOPSFIELD, MASS.

LUMBERMAN'S PEA SOUP

1 pint dried green peas
1 pound salt pork
1 onion, minced
3 quarts boiling water
2 tablespoonfuls flour
1 teaspoonful summer savory
½ teaspoonful sage
Salt and pepper to taste

Wash peas, soak overnight in water to cover, then drain. Wash the salt pork, scrape the rind, and add pork to the peas, together with onion and water. Simmer until the peas are tender, about seven hours, replenishing the water if necessary to keep the quantity about two quarts. If prepared in a fireless cooker use two quarts of water, set on a very hot radiator, and let stand overnight. Cook longer if necessary. When the peas are tender, rub through a colander, add the herbs, salt, and pepper to taste, and thicken with the flour moistened with milk or water. Boil five minutes and serve. If too thick, thin with hot milk. The pork may be scored into half-inch squares, baked until translucent and brown, and then served with prepared mustard. A ham-bone with a little ham-fat on it may be substituted for the salt pork.

NIAGARA FALLS, N. Y.

NEVER-FAIL TOMATO SOUP

3 tablespoonfuls melted butter
3½ tablespoonfuls flour
2 cupfuls sifted, canned tomatoes
¼ teaspoonful soda
1 teaspoonful salt
½ teaspoonful onion juice
1½ cupfuls milk

Stir the butter and flour to a smooth paste and add the tomatoes gradually. When it has boiled up thoroughly, add soda, salt, and onion. Cool, and when desired for use add the cold milk, and heat thoroughly in a double boiler, stirring occasionally.

BURT, IA.

ONION SOUP

6 medium-sized onions
½ teaspoonful salt
1 teaspoonful kitchen bouquet
Few grains pepper
Few grains paprika
Few grains celery salt
2 small cans plain consommé
3 tablespoonfuls grated Parmesan cheese
2 tablespoonfuls butter
2 cupfuls hot water

Slice the onions and cook in butter, stirring frequently, until light brown. Add consommé and hot water, and let boil gently fifteen minutes. Add cheese and seasoning and pour into casserole, and bake uncovered in a moderate oven fifteen minutes, until cheese is thoroughly blended. Brown stock or beef-broth may be substituted for consommé and Worcestershire sauce or any desired flavoring added.

HARTFORD, CONN.

QUAHAUG CHOWDER

1 large onion
1 tablespoonful butter or pork-fat
1 quart hot water
1 pint sliced potatoes
½ tablespoonful flour
1 quart quahaugs
1 tablespoonful butter
1 pint scalded milk
Pepper to taste

Chop the onion and cook in the fat till softened, adding a little water to keep it from burning. When tender, turn in the hot water and potatoes and cook thirty minutes. Add the juice from the raw quahaugs (hard-shelled clams), scalding it three minutes and skimming. Thicken with the flour, rubbed smooth with the butter. Then add the quahaugs chopped raw. Cook three minutes and add the hot milk. Serve without further cooking. NEW BEDFORD, MASS.

SALT CODFISH CHOWDER

1 pound salt codfish
1½ cupfuls potatoes, cubed
1 stalk celery, chopped fine
¼ cupful diced onions
2½ cupfuls cold water
1 pint milk
2 cupfuls strained tomato juice
Pepper
Paprika

Shred the salt codfish into small pieces and cover with lukewarm water. Allow to stand overnight and then pour off the water, or allow it to stand for two hours, changing the water three times. Cut the potatoes into one-eighth inch cubes. Place in a kettle, together with the salt fish, the celery chopped fine, and the diced onions. Add the cold water, cover, and allow to simmer twenty-five minutes. Heat the milk and strained tomato juice separately, and add gradually to the fish and potato. Season with pepper and paprika and serve with plain bread and butter sandwiches. NEW YORK, N. Y.

VEGETABLE CHOWDER

6 slices fat bacon
1 can tomatoes
1 quart milk
1 can lima beans
2 onions
4 large potatoes
1 can okra if desired
2 tablespoonfuls flour
1½ teaspoonfuls salt
¼ teaspoonful pepper
½ teaspoonful soda

Dice the bacon and cook until brown; add onion sliced thin and cooked until softened in the bacon-fat. Combine the lima beans and the potatoes, cubed, with the milk. Add bacon and onions and cook until the potatoes are done. Thicken with the flour mixed with a little cold milk; add the salt, pepper, and okra, and stir in the tomatoes, after adding the soda to them and bringing them to the boiling point. Dried lima beans, cooked till tender, may be used. HANOVER, N. H.

VEGETABLE SOUP WITHOUT MEAT

2 quarts cold water
3 good-sized potatoes, diced
2 small onions, sliced
1 carrot, cut in straws
½ cupful chopped cabbage
1 cupful canned tomato
1 small bunch celery, chopped
1 cupful cooked navy beans
2 tablespoonfuls butter
1 teaspoonful sugar
Salt and pepper to taste

Caramelize the sugar in the soup-kettle, add the water and all the vegetables except the beans. Simmer slowly for an hour. Season with salt and pepper to taste, and then cook gently for an hour longer. Then add the beans and butter. If prepared in a fireless cooker, use only one and one-half quarts of water. NAPOLEON, O.

Vegetables

BAKED BEANS WITH CHILI SAUCE

(For the Fireless Cooker)

1 quart pea-beans
1 pound fat salt pork
1 teaspoonful prepared mustard
3 teaspoonfuls salt
¼ teaspoonful baking-soda
¾ cupful chili sauce
2 tablespoonfuls minced onion
¼ cupful molasses

Soak the beans all day in cold water to cover. In the evening rinse, add the baking-soda, pork, and salt, and boil twenty minutes. Heat a radiator to 400° F. and cook the beans all night in the fireless cooker. In the morning add the chili sauce, onion, and molasses. Reheat the radiator, place a second heated radiator over the top, and bake for three hours.

ERIE, PA.

BAKED BEANS WITH SAMP

1 pint navy or kidney beans
1 cupful samp or coarse hominy
2 tablespoonfuls molasses
¼ pound salt pork or bacon
2 teaspoonfuls salt
1 teaspoonful paprika
½ teaspoonful baking-soda

Soak the beans and samp overnight in two quarts of water containing the baking-soda. In the morning drain, cover with cold water, and boil until the skins break; then add the other ingredients—the pork should be cut in cubes—place in a bean-pot and bake for several hours; all day in a fireless cooker is not too long. In the summer omit the samp, and half an hour before serving stir in one pint of raw corn cut from the cob and seasoned to taste. Finish baking as usual.

REDDING, CONN.

BAKED KIDNEY BEANS

3 cupfuls kidney beans
4 large onions
1 pint canned or stewed tomatoes
⅓ teaspoonful pepper
½ pound fat salt pork
1 tablespoonful sugar
1 tablespoonful salt

Soak the beans overnight; in the morning, parboil together with the onions. Put into the bean-pot and stir in the tomatoes, salt, sugar, and pepper. Bury pork in the beans, having water barely to cover. Two hours before the beans will be done bring pork to the top to brown. Bake about five hours in a slow oven.

RAYNHAM CENTER, MASS.

BAKED NEW BEETS

2 bunches new beets
3 tablespoonfuls butter
1 teaspoonful salt
¼ teaspoonful pepper

Wash and scrub the new beets; cut off the stem-ends, place beets in a pan containing a little hot water to keep them from sticking, and bake till tender in a moderately hot oven—from forty-five minutes to an hour. Cool, remove skins, and serve seasoned with butter, salt, and pepper.

WORCESTER, MASS.

BAKED SQUASH

1 large Hubbard squash
2 teaspoonfuls salt
½ teaspoonful pepper
4 tablespoonfuls brown sugar
2 tablespoonfuls butter or margarin

Cut squash crosswise, remove the fiber and seeds, scrape the cavity thoroughly, and place it cut side down on the rack in a dripping-pan with half a cupful of hot water. Bake it at least two hours in a moderately hot oven, replenishing the water, if necessary. If the squash is too moist, remove it from the pan when done, pour off any excess liquid, return the squash to the pan, placing it cut side up, and dry it off for ten minutes in a warm oven. At this stage sprinkle the squash with the salt, pepper, and brown sugar, and dot over

with butter or margarin; let brown in a hot oven. Honey may be used in place of the brown sugar, for variety; or the squash, after being baked until soft, may be scraped from the shell, mashed with a fork, and seasoned with salt, pepper, and just a trace of mace; also add a little sweet cream or butter. The addition of grated cheese gives another variation.

REDDING, CONN.

BEETS À LA KING

5 medium-sized beets
1 tablespoonful butter
1 tablespoonful flour
1 cupful cold water
3 tablespoonfuls vinegar
3 tablespoonfuls cream
½ teaspoonful sugar
½ teaspoonful salt
⅛ teaspoonful pepper
⅛ teaspoonful paprika

Wash and boil the beets till tender. Then drop into cold water and slip the skins from them. Cut the beets into thin slices or fancy shapes. Melt the butter, add the flour, and cook till bubbling; then add the water and stir till smooth. Add the vinegar and remove from the fire. Then stir in the cream, sugar, salt, pepper, and paprika. Pour over the beets and serve hot.

PHILADELPHIA, PA.

BELGIAN CARROTS

2 cupfuls thinly sliced French carrots
1¼ tablespoonfuls sugar
⅛ teaspoonful pepper
1 tablespoonful minced parsley
⅓ cupful butter

Combine the sugar and carrots and cook covered till soft, adding water barely to cover. When tender, drain, mince carrots, and add remaining ingredients. Let stand in a warm place about half an hour.

CAMBRIDGE, MASS.

BRAISED CARROTS

6 medium-sized carrots
2 tablespoonfuls melted butter
1 cupful stock or boiling water

Wash and scrape the carrots, cut them in quarters lengthwise, and let them stand in boiling water until the water cools.

Remove and place them in a frying pan with the melted butter. Cook them gently until well browned, turning them often. Then add the stock or boiling water and place them in the oven for half an hour. When tender and well done, serve on a hot platter with the gravy, properly seasoned and strained, over them. PHILADELPHIA, PA.

BREAKFAST CORN AND POTATOES

3 cupfuls diced cooked potatoes
4 ears cooked corn
1¼ teaspoonfuls salt
3 tablespoonfuls bacon or sausage fat
½ teaspoonful paprika

Cut cold cooked potatoes into half-inch dice, season with salt and paprika, and sauté until a rich brown in the bacon or sausage fat; when nearly done add the corn cut from the cob, and stir lightly among the potatoes until the corn also is delicately browned. Do this quickly. CONCORD, MASS.

BROWN BREAD TOMATO TOAST

3 tablespoonfuls fat or oil
3 tablespoonfuls flour
1½ cupfuls stewed tomatoes
¼ teaspoonful soda
¼ cupful rich milk
Toasted brown bread
⅛ teaspoonful pepper
1 teaspoonful salt

Melt the fat in a saucepan; add the flour. When smooth, add the stewed tomatoes to which the soda has been added, then stir in the milk gradually. When this thickens a little, season with salt and pepper. Pour over slices of toasted brown bread. Graham may be used if preferred.

TARPON SPRINGS, FLA.

BUTTERED POTATOES AND ONIONS

1 dozen small, whole potatoes
4 tablespoonfuls margarin
½ dozen medium-sized onions
3 teaspoonfuls salt
¼ teaspoonful pepper

Pare the potatoes and onions and put in a casserole; add the margarin, salt, and pepper. Cover and bake in three-quarters of an hour. AMES, IA.

BUTTERLESS PARSNIPS

6 medium-sized parsnips
¼ cupful chopped, raw suet
Pepper, mace, curry or other seasonings to taste
1 teaspoonful salt

Wash the parsnips and boil one-half hour, or until moderately tender. Drain and cover with cold water to slip off the skins. Split lengthwise, arrange in a shallow, greased baking-dish, sprinkle with the suet and seasonings, and bake in a hot oven until evenly browned and crisp on the edges.

REDDING, CONN.

CABBAGE

1 small, hard cabbage
1 teaspoonful salt
½ teaspoonful baking-soda

Cut the cabbage in quarters and place cut side down in cold salted water for ten minutes. To a kettle of boiling water add the salt and baking-soda. Drain the cabbage well and plunge it into the saucepan. Cover for a moment until the boiling is again resumed; then remove the lid of the saucepan and continue boiling rapidly without a cover for twenty-five minutes, not a moment longer. If the cabbage is first shredded coarsely, even less time will be required. Now drain it well, pressing it lightly to exclude all the water, and dress it as you prefer.

PHILADELPHIA, PA.

CABBAGE AU GRATIN

2 cupfuls chopped boiled cabbage (seasoned lightly with salt and pepper)
1 tablespoonful flour
1 tablespoonful butter
½ cupful buttered crumbs
1 cupful milk
Few grains of pepper
½ teaspoonful salt
¼ cupful grated cheese

Put the chopped cabbage into a buttered baking-dish; pour over this white sauce made as follows: Melt the butter, add flour and seasoning, and blend well. Add the milk gradually, stirring constantly, and cook until the mixture becomes thick.

Cover with buttered crums and grated cheese, and bake until brown. CODY, WYO.

CARROTS WITH BUTTER SAUCE

3 cupfuls diced carrots
2½ cupfuls boiling water
1½ teaspoonfuls salt
3 tablespoonfuls butter
1 teaspoonful sugar
Few grains pepper
2 tablespoonfuls flour

Fry carrots in butter till slightly softened; add flour, seasonings, and water, bring to a boil, cover and simmer gently till carrots are tender. This takes about an hour.

KILLINLY, CONN.

CELERY AU GRATIN

3 cupfuls diced celery
1½ cupfuls medium-thick white sauce
½ cupful grated cheese
½ cupful dry bread-crumbs

Boil the celery in a small amount of salted water till tender, allowing it to cook practically dry. Butter a baking-dish and put in a layer of the celery, then one of white sauce, alternating in this way till all is used. Cover the top with the cheese and crumbs and brown in a hot oven.

NEWTON CENTER, MASS.

CHEESE POTATOES IN JACKET

6 large potatoes
2 egg-whites well beaten
1 teaspoonful butter
1½ teaspoonfuls salt
⅛ teaspoonful pepper
Cheese
⅓ cupful rich milk or cream

Rub potatoes over with melted butter, then bake till thoroughly done. Cut in halves lengthwise, scoop out potato, and mash till all the lumps are out. Beat in the butter, milk and seasoning, and, when fluffy, add the egg-whites. Then refill the potato-shells, smooth, and place on top of each a thin slice of American cheese. Return to oven to brown for about ten minutes, and serve at once. ELBERTON, GA.

COOKED TOMATOES

1 large can tomatoes
1 tablespoonful butter
1 tablespoonful flour
1½ tablespoonfuls sugar
1 teaspoonful salt
⅛ teaspoonful pepper
2 hard-cooked eggs

Melt butter, add flour, and stir till dark brown. Turn in tomatoes, sugar, salt, and pepper, and cook till thick, about thirty minutes. Just before serving, slice the hard-cooked eggs over the top. ARMORY, MISS.

CORN AND TOMATOES, SOUTHERN STYLE

6 ears corn
1½ cupfuls stewed tomato
2 teaspoonfuls salt
1 tablespoonful sugar
¼ teaspoonful pepper

Cut cooked tender corn from the cob, first scoring each row down through the middle with a sharp knife, and mix with stewed tomato to moisten well. Season highly with the sugar, salt, and pepper. CONCORD, MASS.

CREAMED CABBAGE AND POTATOES

1 medium-sized cabbage
6 medium-sized potatoes
2 teaspoonfuls salt
2 tablespoonfuls flour
Paprika
2 tablespoonfuls butter or margarin
2 cupfuls milk

Quarter the cabbage, scrape or pare the potatoes, and cook together in plenty of salted water till tender. Drain, return to fire, season with the salt, paprika, and the butter or margarin, and dredge with the flour. Add the milk and chop and toss lightly with a knife until the milk is thickened and largely absorbed. REDDING, CONN.

CREAMED CARROTS AND ONIONS

1 large bunch carrots
2 medium-sized onions
1 cupful milk
2 tablespoonfuls butter
2 tablespoonfuls flour
Salt and pepper to taste

Wash, scrape, and cut carrots into small pieces, slice onions, and boil together until tender. Make a white sauce with the milk, flour, and butter, add salt and pepper. Drain carrots and onions and stir into the sauce. Serve hot.

HINSDALE, ILL.

DELICIOUS POTATOES AU GRATIN

2 cupfuls diced potatoes
2 tablespoonfuls butter
2 tablespoonfuls flour
1 cupful milk
1 teaspoonful lemon juice
1 cupful grated American cheese
½ teaspoonful salt

Cook butter and flour together until bubbling; then add milk very slowly, stirring constantly. Cook until thick and smooth. Add the cheese and stir until it is melted, then add salt and lemon juice. Pepper may be added if desired. In this sauce place the potatoes and heat thoroughly. Put into a greased baking-dish, cover the top with more grated cheese. Brown in a hot oven.

PETALUMA, CAL.

"DIFFERENT" POTATO CAKES

2 cupfuls cold mashed potato
2 tablespoonfuls milk
1 egg
Bacon

Add to the potato the egg, well beaten, milk, salt, and pepper to taste if the potato has not already been seasoned. Mix well and form, using a little flour, into eight or ten neat balls. Pin around each a thin strip of bacon, using a wooden toothpick to hold it in place. Set in a hot oven, or under broiler blaze if gas is used, till bacon is brown and crispy. Serve at once.

BERKELEY, CAL.

EGGPLANT AU GRATIN

2 medium-sized eggplants
1½ teaspoonfuls salt
⅜ teaspoonful pepper
1 tablespoonful vinegar
1 medium-sized onion
1 small piece garlic
1 shallot
3 tablespoonfuls chopped parsley
2 medium-sized tomatoes
1 cupful soaked bread-crumbs
2 tablespoonfuls butter or margarin
½ cupful mushrooms

Cut the eggplant in halves and remove the pulp without breaking the skin. Put this pulp in a bowl with one teaspoonful of salt, one-quarter teaspoonful of pepper, and the vinegar. Let stand one hour. Chop the onion, garlic and shallot very fine. Add the chopped parsley, and the mushrooms and tomatoes coarsely chopped. Place in a frying-pan and fry until golden brown. Then add the drained eggplant pulp and the bread-crumbs. Mix well. Add a half teaspoonful of salt and one-eighth teaspoonful of pepper. Fry until the mixture is tender. Then fill the eggplant shells with this stuffing. Dot over the top with the butter or margarin and bake until the shells are tender, in a moderate oven.

PARIS, FRANCE.

FLAVORED BEETS

2 cupfuls sliced, cooked beets
½ cupful sugar
½ cupful vinegar
2 tablespoonfuls butter
¼ teaspoonful salt
¾ tablespoonful corn-starch

Mix the corn-starch with the vinegar, add sugar and salt, and let come to a boil, stirring constantly. Cook five minutes, then beat in the butter, pour over the beets, and serve hot.

SPRINGVILLE, N. Y.

FRIED CAULIFLOWER WITH ONION

1 head cauliflower
1 onion
2 tablespoonfuls fat

Cook a good-sized head of cauliflower in boiling salted water until tender. Drain and separate into flowerets. Brown the onion, minced, in the fat; add the cauliflower and cook ten minutes.

JERSEY CITY, N. J.

GREAT-GRANDMOTHER'S SUCCOTASH

6 ears of corn
1 pint fresh lima beans, shelled
1 large potato
¼ pound piece bacon
2 quarts water
3 teaspoonfuls salt
¼ teaspoonful pepper

Score the corn and cut from the cobs, scraping the cobs well to obtain all the milk. Place in a soup kettle with the diced potato, lima beans, and bacon cut in cubes. Add the water and seasoning; bring slowly to a boil and let simmer four hours, or cook in the fireless cooker. Serve in the soup tureen or in soup dishes. WASHINGTON, D. C.

LIMA BEANS EN CASSEROLE

1½ cupfuls dried lima beans
¼ pound sliced bacon
2 medium-sized onions
1 cupful milk
Salt
Pepper

Soak the beans overnight. In the morning boil until soft and drain. Sear the bacon in a hot frying-pan; remove from pan and add the onions sliced. Cook these until soft. In a greased casserole place a layer of beans sprinkled with onions, small pieces of the bacon, and sparingly with salt and pepper; repeat until all is used. Over this pour the milk and bake from fifteen minutes to one-half hour. URBANA, ILL.

LONG ISLAND SUCCOTASH

2 cupfuls corn cut from cob
1⅔ cupfuls lima beans
3 cupfuls water
2 cupfuls milk
2 teaspoonfuls salt
Piece salt pork 2 inches square
2 tablespoonfuls butter
1 tablespoonful flour
1 tablespoonful water
¼ teaspoonful pepper

Combine the corn and lima beans, add the water, and cook for one-half hour, stirring now and then. Pour off the water, add the milk, salt pork, and salt, and simmer for one hour, until the beans and corn are tender. Add the butter and the flour, which has been made into a paste with one tablespoonful of water. Add the pepper and serve hot.

LAWRENCE, L. I.

LUNCHEON ASPARAGUS

2 bunches asparagus
3 tablespoonfuls melted butter
6 large slices buttered toast
Grated cheese

Clean asparagus, cut off the tough ends, and tie tips in bundles. Sprinkle lightly with salt, and steam or boil till tender. Place on the toast, sprinkle liberally with grated cheese, and set in a quick oven to melt the cheese.

NEW HAVEN, CONN.

LUNCHEON CORN

6 ears corn
2 cupfuls milk
2 teaspoonfuls salt
Paprika
1 teaspoonful sugar
3 tablespoonfuls butter or margarin
Toast

If corn is a little old, cut it off the cob—first scoring down the middle of each row with a sharp knife and slicing off the tips of the kernels—and cook five minutes, after it begins to boil, in the milk, using just enough to cover or moisten well. Season with salt, paprika, sugar, and butter or margarin, and dip into a shallow dish lined with hot, thin, buttered toast. Garnish with a picket fence of toast points standing up around the edge and place a sprig of parsley between the points. Stewed tomatoes may be used in cooking the corn, in which case use one tablespoonful of sugar, and increase the amount of salt if necessary.

CONCORD, MASS.

LUNCHEON DISH FROM EMERGENCY SHELF

1 quart can spinach
6 eggs
1 small can tomato soup or ½ cupful tomato catchup

Heat the spinach by steaming. Arrange on chop-plate, "nest" the six eggs poached on it. Surround with the heated soup, or the heated catchup.

DETROIT, MICH.

LUNCHEON SPINACH

2 cupfuls chopped, cooked spinach
½ teaspoonful salt
¼ teaspoonful pepper
3 hard-cooked eggs
1 tablespoonful butter or margarin
1 cupful white sauce
1 cupful minced ham
¼ cupful grated cheese

Season the chopped, cooked spinach, either canned or fresh, with the salt, pepper, and butter or margarin. Spread one-half of the spinach in a buttered, glass baking-dish, then add a layer of the minced ham, next, the hard-cooked eggs, chopped fine, a layer of white sauce, and last the remainder of the spinach. Sprinkle the cheese over the top and set in a hot oven until a rich brown. CONCORD, MASS.

MARYLAND CORN PIE

6 slices bacon
1½ cupfuls fine dried bread-crumbs
6 medium-sized tomatoes
3 large ears corn
2 tablespoonfuls minced green pepper
2 teaspoonfuls sugar
3 tablespoonfuls butter or margarin
2 teaspoonfuls salt

Cook the bacon only partially, then lay two or three pieces in the bottom of a baking-dish and the rest around the sides. Sprinkle well with the bread-crumbs, using about one cupful, add half the tomatoes peeled and cut in slices, and half the green pepper. Sprinkle with salt and half the sugar, and dot with butter. Over this place a layer of uncooked green corn which has been cut from the cob. When doing this, score down the middle of each row with a sharp knife. Sprinkle with salt and add bits of margarin; then another layer of tomato and seasonings as before. Cover with a thin layer of crumbs, dot with butter, and cook about one-half hour in a moderate oven. Cheese may be added if liked.

CONCORD, MASS.

NEW BEETS WITH ORANGE DRESSING

2 bunches new beets
1 tablespoonful sugar
3 tart oranges
1 small lemon

Boil the beets in salted water and slice them thin. Sprinkle with the sugar and when cool add the orange and lemon juices. PETALUMA, CAL.

NEW SCALLOPED TOMATOES

1 can tomatoes
1 small onion
½ green sweet pepper
1 tablespoonful butter
2 teaspoonfuls salt
1 tablespoonful sugar
1½ cupfuls dried bread-crumbs

Stew the tomatoes, onions, pepper minced fine, and seasonings together until tender. Butter a casserole, put in a layer of the tomato mixture, then crumbs, and repeat in this way till all is used. Make the top layer of crumbs, dot with butter, and bake half an hour in a moderate oven.

NEW POTATOES WITH CREAM CHEESE SAUCE

1 cupful cheese diced
10 small new potatoes
1 pint milk
¾ teaspoonful salt
⅛ teaspoonful pepper
2 tablespoonfuls flour
1 tablespoonful minced parsley if desired

Boil or steam the potatoes with jackets on till done. Drain and peel. In the meantime scald the milk, thicken it with the flour mixed with a little extra cold milk, and add the cheese. Stir till the cheese is melted, add the seasoning and potatoes, heat thoroughly, and serve. SAN LUIS OBISPO, CAL.

NEW WAY TO COOK CARROTS

4 medium-sized carrots
4 tablespoonfuls flour
2 tablespoonfuls drippings
1 teaspoonful salt
1 cupful hot water

Wash and scrape the carrots. Cut in thin slices crosswise. Put the drippings into a skillet and brown slightly. Mix the carrots with flour and salt so that each slice of carrot is well coated with the flour. When the fat has browned, put the carrots in the pan and brown slightly. Add hot water and turn the flame low, or cook on the back of range until tender, about forty minutes. GREAT FALLS, MONT.

O'BRIEN AU GRATIN POTATOES

2¼ cupfuls diced cooked potatoes
1½ tablespoonfuls flour
3 tablespoonfuls butter
1½ cupfuls milk
1 teaspoonful salt
⅛ teaspoonful pepper
5 tablespoonfuls minced green peppers
¾ cupful dry bread-crumbs
¾ cupful grated American cheese

Make a cream sauce of the flour, butter, milk, and seasonings; add the green peppers and cheese; cook till the cheese is melted, and then pour over the potatoes diced rather small. Put in a buttered baking-dish, cover with the bread-crumbs, and dot with butter and bits of cheese. Brown in the oven. Canned pimientoes can be substituted for the peppers.

BOUND BROOK, N. J.

ONION SAVORY

About 1 pound onions
3 tablespoonfuls butter or margarin
2 medium-sized tomatoes
½ teaspoonful salt
½ teaspoonful sugar
¼ teaspoonful pepper
About ⅔ cupful water
About ¼ cupful grated cheese

Slice tender young onions half an inch thick and sauté in the butter or margarin until a light brown, turning often to avoid scorching. Add the tomatoes, peeled and cut in small pieces, the salt, sugar, and pepper, and water to make moist enough to simmer. Cook, covered, for about forty-five minutes, stirring occasionally; the product when done should be about the consistency of ordinary scalloped tomatoes. Pour into a buttered, shallow dish, cover with cheese, and brown quickly and richly in a hot oven. To make a substantial main course, break four eggs over the top after the cheese is lightly browned, first making hollows to hold the eggs. Add a little more cheese, and return to the oven until the eggs are set and the cheese is melted and browned. CONCORD, MASS.

PAN-ROASTED POTATOES

6 potatoes
½ cupful beef-fat
1 cupful hot water

Use potatoes of medium uniform size. Dip each thoroughly in the water and fat mixed together. Put on a shallow pie-plate in a hot oven, and bake about three-quarters of an hour. This method can be used when no roast is at hand with which to cook the potatoes. STOW, MASS.

PARSNIP TURNOVER

2 pounds parsnips
2 pounds potatoes
3 tablespoonfuls hot, savory fat
1 egg
4 tablespoonfuls margarin
½ cupful milk
Salt and pepper

Pare or scrape parsnips and cut in thick slices, put them to boil in plenty of water. Pare potatoes and add them twenty minutes later. When all are tender, drain, mash, and season with margarin, milk, salt and pepper to taste, and add the egg beaten. Have ready in a larger frying-pan the hot, savory fat, turn in the parsnip mixture and let it brown slowly, lifting it from time to time with a spatula. When crisp and golden, fold over like an omelet and serve hot.
REDDING, CONN.

SPANISH STRING BEANS

4 tablespoonfuls fat or drippings
2 large onions
2 tomatoes
1 tablespoonful flour
1 chili pepper
2 pounds green string beans
2 teaspoonfuls salt

Cook onions, tomatoes, chili pepper and fat together until well done and golden brown (slice vegetables thinly). Then brown flour, add hot water and beans, and cook one and one-half hours, adding salt when half done. PASADENA, CAL.

SPINACH WITH GRAVY

2 quarts spinach
2 tablespoonfuls butter
1 teaspoonful flour
1½ cupfuls meat gravy

Clean the spinach thoroughly; steam or cook in a very small amount of water until tender. Drain and chop very fine.

Return the spinach to a saucepan in which the butter has been melted and mixed with the flour. Stir well and add the meat gravy. This may be any left-over gravy or it may be made by dissolving two bouillon cubes in one and one-half cupfuls of boiling water and thickening same with two tablespoonfuls of butter and three tablespoonfuls of flour cooked together.

PARIS, FRANCE.

SPRING SUCCOTASH

1 pint canned tomatoes
½ medium-sized onion
1 clove
1 tablespoonful sugar
½ teaspoonful pepper
1 pint canned lima beans
1 pint canned corn
1 tablespoonful butter or margarin
¼ cupful grated cheese
Strips of cooked bacon

In a saucepan place the canned tomatoes, add the onion minced fine, the clove, sugar and pepper. Cook fifteen minutes, stirring frequently. Then add the canned lima beans and corn. Simmer ten minutes longer, add the butter or margarin, and serve. To vary pour the prepared and seasoned combination into a buttered baking-dish, cover with the grated cheese, and brown richly in a hot oven. Arrange long, crisp strips of cooked bacon in a lattice, or radiating from the center over the top, as a main dish for luncheon or supper.

CONCORD, MASS.

SQUAW DISH

½ pound bacon
1 cupful corn
⅓ cupful hot milk
½ teaspoonful paprika

Place strips of thinly cut bacon in a hot frying-pan and cook until bacon is crisp and brown, occasionally pouring off fat from pan and turning frequently. Remove from fat and drain. Leave about four tablespoonfuls of fat in the pan, add the milk, then the corn; cook until soft. If canned corn is used, it will not have to be cooked as long as green corn. Add paprika and serve in a platter around the bacon.

NORTH EASTON, MASS.

STEWED PARSNIPS

½ pound lean salt pork
2 quarts cold water
3 pints sliced raw parsnips
3 tablespoonfuls flour
Pepper to taste

Cut the salt pork in thin slices, cover with the water, and boil for three hours. Half an hour before serving time, add the parsnips, and, when they are tender, thicken the mixture with the flour wet in a little cold milk. There should be three pints of liquid left. If not, water should be added to make this amount. Add pepper to taste and, if necessary, a little salt. FREWSBURG, N. Y.

STEWED PUMPKIN WITH TOMATO

3½ pounds pumpkin
1 quart stewed tomatoes, strained
1 tablespoonful fat
¼ teaspoonful pepper
1 medium-sized onion
1 tablespoonful margarin
1 tablespoonful flour
2 teaspoonfuls salt
Toast

Wash and pare the pumpkin and cut into pieces about two inches square. Parboil it for ten minutes. Chop the onion and fry it until brown in the fat, using a stew-pan. Add the pumpkin, salt, and pepper, and cook for five minutes. Then cover the pumpkin with the tomato, and stew gently until the pumpkin is quite tender. Arrange the pumpkin on a hot dish and thicken the tomato with the margarin and the flour cooked together. Add more seasoning if needed and pour the sauce thus made over the pumpkin. Garnish with thin, narrow strips of toast. This makes a large quantity, at least enough to serve ten. ALBANY, N. Y.

STEWED TOMATOES

1 quart tomatoes
½ minced onion
2 cloves
Butter
Salt
Pepper
Sugar
Toast

To the tomatoes add the minced onion, cloves, and salt, pepper, and sugar to taste. Add butter liberally just before

taking up, and heat the sauce in which it is to be served. After delicately seasoning the stewed tomatoes, you may, if you wish, pour it on squares of hot, buttered toast and serve as a main dish for luncheon. Or pour over the stewed tomatoes a liberal amount of hot buttered croûtons the last minute just before serving. CONCORD, MASS.

STUFFED POTATOES

6 medium-sized potatoes
1 cupful minced ham
½ small onion chopped
1 tablespoonful minced parsley
Minced ham fat
¼ teaspoonful salt
Tabasco
1 teaspoonful lemon juice
Bread-crumbs

Wash the potatoes thoroughly. Cut a slice off on one side and scoop out about half the raw potato. In the potato place a layer of minced ham fat and then fill with ham seasoned in the following way: To the minced ham, add the small onion chopped, minced parsley, salt, several dashes of tabasco, and the lemon juice. Cover with a few fine bread-crumbs and bake in a moderate oven till tender. PHILADELPHIA, PA.

STUFFED SWEET POTATOES

Sweet potatoes
Sausage meat
Hot water

Pare the potatoes, cut them in halves lengthwise, and scoop out the centers. Refill with sausage meat, and place together, fastening with a bit of string or a toothpick. Place in a casserole or covered baking-dish with a little hot water and bake from an hour and a half to two hours in a moderate oven. TUNKHANNOCK, PA.

SWEET POTATO AND APPLE

4 medium-sized sweet potatoes
1 cupful water
Salt
4 apples, medium-sized
½ cupful brown sugar
4 tablespoonfuls butter

Partially cook sweet potatoes; cut in dice. Pare, core, and cut apples in cubes. Butter a casserole and place in it

alternately layers of sweet potatoes sprinkled with salt and layers of apple. Pour over them a sirup made by cooking the brown sugar and water. Bake covered until done. If desired, the top may be garnished with marshmallows and returned to the oven to brown. PRIMGHAR, IA.

TOMATO LUNCHEON CAKES

3 cupfuls tomatoes
About 4 cupfuls soft bread-crumbs
1 tablespoonful fat
2 teaspoonfuls salt
Pepper to taste
Paprika to taste

Strain the tomato, and put pulpy part in a stew pan. Place over fire, and when heated through, stir in as many bread-crumbs as the tomato will absorb. Add the butter, salt, and other seasoning. Remove from fire, and allow to cool. Form into balls and sauté until brown on both sides. Serve with tomato sauce made as follows:

1 cupful tomato juice
1 tablespoonful flour
1 tablespoonful fat
Salt

Melt the fat, and add the flour gradually. Cook until it begins to bubble. Add the tomato juice, a little at a time, stirring constantly until thickened. Season to taste.

BUTTE, MONT.

TOMATO SUCCOTASH

1 pint cooked string beans
1 pint freshly cooked corn cut from the cob
5 ripe tomatoes
1 small onion
1½ teaspoonfuls salt
¼ teaspoonful pepper
2 tablespoonfuls butter

Peel the tomatoes and cut them in small pieces; put them on to stew with the onion finely minced and the salt and pepper. Add the string beans and cook about twenty to thirty minutes, stirring often. Then add the corn. Cook five minutes after it begins to boil and add butter. If in season, surround with alternate small mounds of tiny carrots and fresh peas. CONCORD, MASS.

VEGETABLE HASH

2 cupfuls cold diced cooked potatoes
1 cupful chopped cooked beets
1 cupful chopped cooked carrots
½ cupful chopped cooked meat
1 small onion
2 tablespoonfuls fat
2 teaspoonfuls salt
½ teaspoonful paprika
¼ teaspoonful pepper

Heat pan thoroughly, and drop in the fat. Brown in this the chopped onion, add the potatoes, beets, carrots, and meat. Season with salt, pepper, and paprika. Cook until a brown crust forms on the bottom, moistening occasionally with a little milk or left-over beef gravy. DOVER, MINN.

VEGETABLE LUNCHEON DISH

1 pint freshly boiled spinach
1 tablespoonful hot vinegar
½ teaspoonful salt
1½ cupfuls creamed onions
2 cupfuls thick stewed tomatoes

To the spinach arranged on a hot platter and seasoned with the vinegar and salt add, surrounding the spinach, the creamed onions, surrounding this in turn with the thick stewed tomatoes. Garnish, if desired, with hard-cooked eggs. In place of the vinegar, butter, salt, and pepper, if preferred, may be used. DETROIT, MICH.

VEGETARIAN SCRAPPLE

1 cupful corn-meal
1 medium sized onion
1 carrot
½ green pepper
1 cupful chopped peanuts
3 teaspoonfuls salt

Combine the corn-meal, chopped onion, carrot, green pepper, and salt. Cook in three and one-half cupfuls of boiling water until thick. Just before removing from the fire, add the peanuts. Pour into a greased bread pan and let stand until thoroughly chilled. Remove from the mold, slice, dip in flour, and sauté. Serve with tomato or brown sauce.

HOLLYWOOD, CAL.

Saucepan Discoveries

DELICIOUS MEAT FLAVOR—Garlic vinegar makes meat rich and tender and gives a flavor hard to define. Pour into the pores of the meat as much of the vinegar as it will absorb. Then brush over with olive oil. It is more economical to make one's own garlic vinegar. Place in a quart bottle a small clove of garlic. Fill the bottle with vinegar. After about ten days it is ready to use. CAL.

A NOVEL GARNISH—An attractive garnish for cold meats or salads may be made by rolling tightly several large lettuce leaves and keeping them in a cold place until needed. When ready to serve, cut the roll into half-inch pieces, and pretty, light-green rosettes will be the result, which add greatly to the appearance of the dish. ILL.

WHEN BAKING FISH—When baking fish, I place under it several strips of clean white cloth wrung out in cold water and extending a little beyond the fish. It is then easy to lift it up to the hot platter when ready to be served without the fish getting torn or broken apart. This suggestion is also good with a meat or fish loaf. Strips of cloth fitted in the pan, some of them crossing at right angles, will assist in bringing the loaf out safely. MASS.

A NEW CHOCOLATE ICING—I found this chocolate icing so delicious and different that I hasten to pass it on to others. Use the following proportions: to one-half cupful of confectioners' sugar add six tablespoonfuls of cocoa, three drops of olive-oil with a pinch of salt, and one-quarter teaspoonful of vanilla. Add sufficient boiling water to make a thick, smooth paste and spread on the cake. Try this recipe and see if it has not a new taste for you. CAL.

QUICK POTATO SOUP—This recipe for potato soup is extremely satisfying, and I use it often when the rest of my dinner is rather light. To one cupful of half-inch cubes of potato add one and one-half cupfuls of water and a pinch of salt. Boil until tender. In the meantime fry one small onion cut into small pieces with one tablespoonful of fat, until golden brown in color. When the potatoes are tender, pour the liquid into the browned onion and press the potatoes through a fine sieve. Add to the liquid together with one-half cupful of evaporated milk, one-eighth teaspoonful of pepper, and one teaspoonful of salt. Serve hot with or without croûtons. N. J.

LUKEWARM WATER FOR WASHING VEGETABLES—I have found that when washing lettuce and spinach it is much better to use lukewarm water. With spinach the lukewarm water washes off the sand very quickly, and it is not necessary to wash the spinach so many times. With lettuce the lukewarm water washes off any insects or dirt, but the lettuce should be wrapped in a towel and crisped on ice or placed in cold water to freshen afterward. MASS.

BAKED MUSKMELON—When you cut a muskmelon and find that it is too green to eat, put into each half, one-half tablespoonful of butter and a sprinkling of salt and pepper. Bake as if it were a small squash, and you will find that it tastes somewhat like one. Or you can cut the melon into thin slices, dip them in batter, and fry like eggplant. N. Y.

A PASTRY SPRINKLER—Many women are familiar with the perforated aluminum cork-fitted top used on a bottle to sprinkle clothes. I have found a new use for it. When mixing pastry, it is difficult to add the water in small enough quantities to distribute it evenly without making parts of the mixture too wet. The sprinkler has solved that problem for me. Measure the desired amount of liquid, place it in the bottle, and it can then be sprinkled over the pastry easily and evenly. N. Y.

FOR A GARNISH—While vacationizing, I was served king salmon garnished in a most attractive manner. Very thin slices of lemon had one-half of the surface covered with finely

minced parsley and the other half thickly powdered with paprika. The yellow rind contrasted prettily with the green and red of the other ingredients. ILL.

TO DRAIN SPINACH—In removing spinach from the kettle in which it has been cooked, use a skimmer instead of pouring off the water. In this way any sand that has not been removed in the "seven washings" will drop to the bottom of the kettle. MD.

TO SAVE TIME AND TINS—In addition to using stone jars for packing eggs in water glass, I now use all the empty cans which once held fat or shortening. These I have stored in the basement, but keep one can of eggs in the pantry for immediate use, thus saving many trips to the basement. CAL.

HOW TO USE SWEET PICKLING SIRUP—After eating our sweet pickled pears, we used to use the sirup left in the jars for baked beans, etc. Lately we have discovered that by cutting up apples and using the pickling sirup, we have an especially fine apple sauce. We cook the two together, and it tastes like the old-fashioned boiled cider apple sauce. No additional sugar is required. MASS.

HOW TO POACH EGGS—After struggling for years to poach eggs the hotel way, I was told by a chef to put a teaspoonful of vinegar in the water and cover the pan. The vinegar keeps the white of the egg from spreading, and the covered pan makes the white cook over the yolk. Try it and see. PA.

NEW CREAMED CARROTS—I have discovered by accident that one-fourth teaspoonful of ground clove added to one pint of cream sauce for creamed carrots adds greatly to their flavor. N. Y.

Discoveries From Kitchen to Garret

TO CLEAN A BROILER PAN—I have discovered an easy way of cleaning my broiler pan. Just before placing the meat on the broiler rack, I cover the bottom of the broiler pan with water, thus allowing the fat from the meat to drip into the water. This does away with the usual smoky kitchen, and the fat never catches fire. When cleaning the pan, the water may be allowed to cool and the fat easily removed to be used as shortening or for frying purposes. If the fat is not to be saved, throw the water away immediately, after completing the broiling of the meat, and the pan may be cleaned with very little effort. N. Y.

AN EXCELLENT IRONING SURFACE—To make an ironing board on which it is a joy to iron, take one roll of cotton batting such as is used for comforts and puffs. Spread the cotton batting evenly over the board and fasten over this a cover made from unbleached muslin, tacking it down around the sides of the board. An extra length of muslin or unbleached cotton which can easily be washed should be used as an outer cover. S. D.

A HELP FOR THE SHOPPER—I keep a drawer in my chiffonier empty just to catch the things I shall need on my next shopping expedition—a bit of lace to be matched, an iron to be repaired, shoes to be soled, a picture to be framed. You know the thousand and one things you have to scurry around after at the last minute. My plan is to drop these things in this drawer as they come to my notice. When the time comes for me to take them, I can get them together in record time. This saves nerves as well as time. MD.

FOR THE RECIPE FILE—In the interest of economy I have gone over all of my recipes in the card index and made sub-titles for easy reference to such things as eggless cakes, one-egg recipes, recipes calling for the whites of eggs only, those in which the yolks alone are used, and those in which sour milk is an ingredient. Other classifications suggest themselves from time to time. Recently I have added a list of company dishes, ten-minute dishes from the emergency shelf, foods that may be made in quantity, and Sunday night suppers. One of my cards is devoted to the likes and dislikes of my friends in the culinary line, thus enabling me to play the part of hostess with greater precision. MICH.

THE TYPEWRITER IN THE KITCHEN—Before I was married I used a typewriter professionally. After I was married I found that the only place I had in my apartment for the typewriter was a small table in the kitchen. Now I often wonder how other women do without a machine. I make out my laundry lists, I copy recipes on my cards that slip into my card catalogue, I make out my grocery lists, and often I write letters or copy work for my husband while the meat is cooking. If the machine were in the front of the house, I should not make nearly so much use of it. MASS.

A SUSPENDED GARBAGE PAIL CANNOT SPILL—Better than all the patented unspillable garbage pails on the market is an ordinary one suspended two feet from the ground. Every one in the country or village has been bothered by prowling dogs spilling the contents of the garbage pail all over the porch or back yard. One housewife solved the problem by putting a hook in the branch of a tree and tying a length of rope to it. Then to the end which hung within two feet of the ground, she attached a large hook upon which the pail was placed. The garbage collector never finds this particular pail molested by dogs, nor does he have to bend over to pick it up. Best of all, however, the housewife does not have to clean up spilled garbage every now and then. N. Y.

FOR RIPENING FRUIT OR VEGETABLES—When ripening fruit or vegetables in the house, I place them over a wire cake rest, which is slightly raised from the surface of the table. In this way the air completely surrounds the fruit

or vegetables, and there is no trouble of turning them over, and no bruises resulting from the pressure of a peach or tomato on a hard, flat surface. MASS.

PUMPKIN "NUTS"—Recently I served an entirely original salad, which proved so delicious that my guests insisted upon knowing what kind of nuts I had used. I rather proudly confessed that the "nuts" were nothing at all but the inside of the seeds removed from a large pumpkin the last time I made pumpkin pie. The rest of the salad was tart apples cut in cubes and served with French dressing. COL.

TO CLEAN THE FOOD-GRINDER—Try cleaning the food-grinder with the little brush that comes with the coffee percolator, and see what a great help it is. CAL.

TO KEEP BROWN SUGAR MOIST—I happened to place a pound of brown sugar which had become very hard in a covered dish with prunes. When I took the sugar out later, I found it as soft as when purchased. Any fruit will yield the same moisture and suggests a sure method for keeping the sugar moist. MASS.

A NEW WELSH RAREBIT—Did it ever occur to you to try croûtons in place of toast when serving Welsh Rarebit? Cut the bread into small dice and fry or toast in the oven until dry and crisp. Sprinkle plenty of them on each plate and serve the Welsh Rarebit over them. Croûtons give just the proper crunchy background for the rarebit and can be eaten easily without the dangers that lurk in the hidden slice of toast. O.

WHEN COOKING FISH—The smell of fish often lingers in a pan in which it has been cooked, and is very disagreeable. If the pan is filled with water to which two or three tablespoonfuls of vinegar have been added, and is allowed to stand or, better, to boil a minute or two before washing, the odor will quickly disappear. D. C.

Discoveries for the Hostess

NOVEL PLACE-CARDS—When giving a dinner, I found that I had no place-cards of any kind in the house, so I set about to make some myself. I cut up some green cardboard three inches by one and one-half inches. Then I opened a package of soup noodles containing the tiny white letters of the alphabet. These can be purchased at practically any grocery store. I pasted these letters on the green cards with library paste, spelling out the names of the guests, one on each card. These place-cards were put on the napkin at the side of each plate. None of the company could guess how I procured the raised letters spelling their names, and much amusement and admiration was afforded. If the cardboard matches the color scheme of the table decoration, you could not ask for daintier place-cards. MICH.

A CHARMING USE FOR CANDLESTICKS—Recently, at a delightful "at home" at an old farmhouse, I saw a charming use made of our hostess' many old candlesticks. Refreshments were served on several quaint little tables, and on each table was a candlestick, and occasionally a candelabra, with little vials filled with sweet peas instead of candles. Upon inquiry, I learned that the vials were the straight, perfectly plain test-tubes designed for laboratory use. They may be or usually are bought at a drug store. In all the chambers were candlesticks filled with flowers and little vines suited to the decoration of the room. This seemed a dainty way of using the candlesticks which so many of us have. MASS.

A COTTON WEDDING—The table decorations for this wedding anniversary were unusually clever, I thought. The young hostess used a red bandana handkerchief for a centerpiece, and in the middle of it she placed a bale of cotton that she had made from cotton batting and burlap. This

was about the size of a brick, and standing on it was a little, jointed pickaninny groom and his bride, in cotton clothes but wearing a tall silk hat and a veil. From their hands to each cover extended strands of red darning cotton, fastened to small baskets the shape of the cotton basket of the South. These contained salted nuts, but on top of them, covering the nuts, was more cotton. The first course was a circle of little round balls cut from a watermelon with a vegetable cutter, around a mound of powdered sugar on the top of which were perched tiny licorice dolls. The main course was fried chicken, candied sweet potatoes, and beaten biscuits. PENN.

MUTUAL ASSISTANCE IN ENTERTAINING—Inefficient help made formal entertaining a nightmare of nervous strain and uncertain disaster, until a friend of mine and I hit upon a plan of mutual assistance. Now, when I am giving a formal dinner, my friend arrives about an hour before the time set for dinner. When she has made herself familiar with the details of the menu and its service, I have no further responsibility about the meal. When the guests have arrived, she superintends the serving of the various courses and sees that all is done properly, thus leaving me to enjoy my guests with a tranquil mind. When she entertains, I perform the same service for her. Neither of us finds this an arduous task, and entertaining has become a real joy instead of a bugbear. MICH.

FOR THE CHILDREN'S PARTY—For a children's party we made twelve small, blue linen beanbags, marking each one with a cross-stitch combination of letters for each little guest. At the conclusion of the bean-bag tossing each child was presented with his own bag to take home. The favors cost little and took but little trouble to put together and the pleasure they gave was out of all proportion. MICH.

FOR THE BRIDAL SHOWER—A box of the homelier linen for kitchen use is sure to meet with enthusiastic acceptance at a bride's shower. The one in question contained half a dozen each of glass towels, china towels, dusters, and dish-cloths, besides a floor cloth and two roller towels. The cheesecloth dusters were featherstitched with blue cotton, the borders of all the towels were in blue, and each package was

tied with blue ribbon to give a festive appearance to the box in which they just fitted. N. Y.

THE CHRISTMAS PLACE-CARD—For my Christmas place-cards, I bought ten penny postal cards on which were pictures of Christmas trees and Santa Claus. With small, sharp scissors, I cut out the figures carefully, leaving a small piece of the card at the bottom of each figure. Then I folded this piece back and pasted the figures on plain visiting cards with the name of the guest written on each card. The same could be done for children's parties. N. Y.

A NOVEL CAKE COVER—Eighty candles on a cake were desired for the centerpiece of the long table for the birthday dinner party, but it seemed impossible until some one thought of a cake cover. The cake itself was a large, old-fashioned fruit cake. The stores were searched until a granite pan of the right size and shape was found. The cake had been iced as usual. The pan was used bottom side up, the bottom and sides covered with a thick layer of plaster of Paris and the candles inserted in the plaster in a planned pattern. The plaster was put on in small sections and the candles inserted quickly to prevent its becoming too hard. After the plaster was dry, a thin coating of icing was put over the plaster, and a design tubed around the candles to prevent any roughness being noticeable. The cake was placed on a round cake board on the table, the plaster candle cover put over it and smilax at the base. The eighty candles, yellow in color and about three inches in height, were very effective. A gasp of surprise went around the table when at the proper moment the cover was lifted and the cake remained on the table intact. This idea can be worked out for smaller cakes. N. Y.

Cooking Discoveries

A NEW BIRTHDAY CAKE—The birthday cake for my small daughter, this year, elicited such favorable comment from the grown-ups who saw it that I felt the idea might be a "discovery" on my part. I covered the cake with boiled icing and let it harden. Then I took a water-color brush, dipped it into melted chocolate, and made a border of small objects in silhouette—cats, birds, etc.—around the sides of the cake. As the day was very near Christmas, I painted a Christmas tree on top with the small girl's name and age. The tiny candles on the top and a spray of smilax around the base made the whole quite effective. The joy of the youngsters was unbounded, and they insisted upon turning the cake around and around, shouting over each new discovery. ORE.

MASHED RICE AND POTATOES—In an attempt to economize in the use of potatoes, I discovered that a wholesome and appetizing dish may be prepared by using a combination of potatoes and rice. Use four medium-sized potatoes to one-half cupful of rice. Boil the potatoes and the rice separately until tender. Mash and season the potatoes, then add the rice, and beat until smooth and creamy. The resulting dish is hard to distinguish from one composed wholly of potatoes, and the taste is just as satisfying. MASS.

TO KEEP MY RECIPES CLEAN—The cooking recipes from my filing case came back from the kitchen so defaced that they could be used only a few times before having to be replaced. What was far worse, they were often lost through neglect in their prompt return. I bought a photographer's printing frame large enough to hold two recipes, and sent them to the cook in that. I had no more trouble, and the maid was delighted with the arrangement, for she could

handle the frame freely with floury hands, knowing that a damp cloth would remove all signs of soil. MASS.

The institute uses slate frames which may be purchased for about twenty-five cents apiece, each frame holding one or two recipes according to their size.

BACONIZED MACARONI AND CHEESE—Our family enjoys baked macaroni with cheese much better when strips of raw bacon are placed over the top of the dish just before putting it in the oven. MASS.

NEW USE FOR GEM PANS—Grease your gem pans and use them when baking apples, green peppers, tomatoes, onions, etc. It keeps these fruits and vegetables in much better shape, and they look more appetizing when served. MICH.

TO DROP THE COOKIES EASILY—When making cookies or drop cakes, try using a teaspoon. Dip it in hot or cold water each time before putting in the mixture, and the dough will slide from the spoon without the aid of a knife or other spoon to push it. ME.

TO CUT MARSHMALLOWS—I recently found a way to cut marshmallows into tiny pieces without having them stick to the scissors. I dip my scissors into very cold, preferably ice-cold water and use them without drying. It is possible to cut six or eight marshmallows without again dipping the scissors. The work may be done very rapidly, as the marshmallows do not stick to the scissors. IA.

A NEW WAY TO SERVE CORN FLAKES—Serving corn flakes with a tablespoon is always a slow and difficult task and usually results in many flakes spilled. On our breakfast table we now have a large glass pitcher full of corn flakes and pour them from this into the sauce dishes. The glass pitcher of corn flakes looks very attractive and reduces to a minimum the serving problem. MASS.

TO VARY FRENCH DRESSING—Have you tried using for salads your relishes and chow-chow that you have put

up this fall? Put two or three tablespoonfuls in your French dressing and pour it over a head of crisp lettuce. You will be surprised how good it is, and if it is the last of a jar and is quite moist, just mix your oil with the vinegar from the pickles. N. Y.

A PLANNED LUNCHEON—Do you realize how many housewives, when they must eat alone at noon time, are apt to eat in the kitchen, or not at all, because it is too much trouble for one person? I have worked out a very nice plan for myself. I carry a tray to the silver drawer, take the necessary silver for my lunch, put the necessary dishes on it, and take the things I need from the icebox, putting my dessert on at the same time. Then I take my tray into the dining-room and enjoy my lunch. When I have finished, I carry my tray with me, putting things in their proper places. I wonder if you realize how many, many steps this saves, and how little time it takes. PA.

TO REMOVE PAPER FROM DATES—Take off the cardboard wrapping and place the package of dates in a warm oven for a few minutes. The paper comes off like magic, and the dates are softened just enough to come apart and stone easily, without being at all sticky. COLO.

HOW TO KEEP OILED PAPER—I have discovered a simple and satisfactory way of handling oiled paper. I unroll the sheets and fasten one end of all of them into a skirt-hanger with felt grips and hang it on a nail on one side of the cupboard. When I want a sheet, instead of the old way of unrolling all the sheets to get one, I simply slip one out of the skirt-hanger. MINN.

RICE AND PEANUT BUTTER, A NEW COMBINATION—Boil one-half cupful of rice until tender, in boiling, salted water. Pour over it one pint of thin white sauce, to which one-half cupful of peanut butter has been added. You will find this a tasty combination. WASH.

Summer Discoveries

FOR THE GARBAGE PAIL—I have found the following discovery a great help in ridding the garbage pail of all flies large or small, as well as removing any objectionable odor about the can. Cut a piece of thin cloth just large enough to cover the opening of the garbage can. Wet this cloth slightly in kerosene and spread over the top of the can with the cover on top of the cloth. Renew the wetting with kerosene once every two weeks. ILL.

FOR THE KIDDIES' SAND-BOX—Nothing gives more pleasure in the sand-box than a number of assorted spoons, but they are very easily lost when the children are playing. So I tie a half-yard of bright baby ribbon, red for the boy and yellow for the girl, on the handle of each spoon. Now, no matter how deep the spoons are buried, there is always a bit of ribbon visible to trace the spoon by. CAL.

WAX YOUR PORCH FLOOR—In the summer I have my porches thoroughly scrubbed and washed. Then I have them waxed with any of the good floor waxes. After this treatment the floors are polished with a polishing brush just as one would do in polishing hardwood floors. This method preserves the floor, and after the porch is treated in this manner one does not have to put water on it during the entire season. Have the porch gone over daily with a broom or a floor mop. Much time is saved thus in hot weather, and a porch treated in this manner always looks well. PA.

ONE MEANS OF MORE PRIVACY—When living in apartment houses, as so many do, it is often necessary to devise ways and means to secure privacy. We have found that by putting a thin coat of good white paint on the outside of the window screens, it is easy to look out, but those on the outside can not look in. Try this for yourself. GA.

A HANDY SALT OR PEPPER SHAKER—A handy salt, pepper, or sugar carrier for hiking or camping is made by sawing from a bamboo stick a section seven or eight inches in length, having a joint in the center. Fill one end with salt and the other with sugar or pepper. Then insert a cork in each end. O.

FOR THE TRAVELER—If you are living temporarily in a boarding house or doing light housekeeping and must use a bathroom with others, you will find the following a great help. Purchase a shallow basket of the sandwich variety, place in this the few needful things required daily for the toilet—such as soap, a tooth-brush, tooth-paste, powder, etc. You can hang the basket on your arm and trip off to the bathroom fully assured that your toilet will not necessitate two or three trips to your room before you can begin it. One is also relieved of the clumsy overcrowding of the hands, which so often means dropping things on the way, and then the awkward scramble to recover them in a dimly lighted, dusty hall. Whether the basket is kept on the dresser or in a closet, you will never know until you try it how satisfactory it is to have these toilet articles grouped together. Such a basket may be as decorative as one cares to make it. It may revel in ribbons and artificial flowers with color schemes borrowed from the bedroom of its owner, or it may be as plain as mine, wearing a coat of white enamel paint with a white linen doily with a scalloped edge in the bottom. CONN.

PICNIC SALAD—When going on little picnic suppers—especially in a machine, where one eats by the roadside or in the car seat—individual paper drinking cups are most satisfactory as containers for salads. The salad may be packed in the individual paper cups and garnished attractively with a sprig of parsley stuck in one side. They always call forth favorable comments and are not messy to handle, and each person has his own portion easily handed out. D. C.

QUICK CLEANING—White shoes are too comfortable and popular to be discarded, and yet it is very difficult to keep them immaculate, particularly children's shoes. I keep a piece of magnesia available at all times; then if the toes of the children's shoes become discolored, grass-stained, or

mud-splashed, I quickly rub over the spot with magnesia s that the shoes do not look untidy until the entire shoe can b cleaned at night. A large piece of magnesia can be purchase at any drug store for five or ten cents. MASS

FOR THE WINDOW SCREENS—If the screens an casings of windows are lightly rubbed over with a clot moistened in kerosene every day or two, the flies will no collect on the outside of the doors ready to swarm in th instant the doors are open. This is a particularly easy wa of keeping flies out of the house where there are small childre running in and out. Not enough kerosene should be applie to be noticeable by anybody but the flies. WASH

FOR THE CANNING SEASON—Last year, when w were urged to can quantities of everything, the problem o sufficient containers plus the expense for only a few seasons use, confronted me. Finally, I assembled quite an array o the little jars which one buys from time to time containin peanut butter, prepared mustard and horseradish, fanc pickles, and relishes, and was only discouraged when I foun how difficult it was to get the marmalade, butters, and chil sauce into them. The fruit jar funnel was too large, and a ordinary funnel too small. While casting about for a inspiration, my glance rested upon an inverted cakepan i which an angel cake was cooking, and there was my answer The center tube provided just the funnel I needed. Also the bottom of the inverted pan saved the loss of many spoonful. IA

"Keeping Fit" Discoveries

A DAY OFF FOR MOTHER—Like most housekeepers I long pondered on the fact that in my home I never had a moment when I was really relaxed and free from the feeling that at any minute I might be called upon. Even when in my own bedroom, some of the family were sure to burst in with a momentous question to be answered at once. And yet I would not have had it otherwise. One of the dearest things in my life is the fact that the first words my husband and children utter upon entering the house are "Where is mother?" Not for eons of rest would I curb their habit of pouring out to me the day's adventures; not for worlds would I discourage my husband in the belief that my office from the time he arrives in the evening is to talk to him, to listen to him, or just to sit beside him. For this is my office: to be all that a mother and wife may be to her family. But the conviction has certainly been growing upon me that I would fill it better if I did not fill it so continuously. I turned the matter over in my mind until I hit upon a solution so simple that I wonder that I had not thought of it before. I would take a day off. Not a day in the city, nor one of social diversion, but a day of absolute rest at home. I chose Friday, because by that time the week's duties are well out of the way, and because Saturday and Sunday are my most strenuous days.

Immediately after lunch on Fridays I retire with instructions that I am out to all callers and the phone, and that unless the house is actually in flames no one is to come to my door. If you have not tried it, you simply can not imagine the bliss of knowing that for the next nine hours you will not hear a human voice. I put on a frivolous dressing-gown and slippers and go to sleep in the unspeakable delight of feeling that I do not have to awaken until the next morning. So, of course, I do awaken in about an hour, very much refreshed,

and then I revel in my ease. I manicure my nails; I cold-cream my face; I read the magazines and the new books. At four o'clock there is a tap at my door. I open it leisurely, and though no one is in sight, the tea tray reposes before me with its fat little pot and its plate of toast. I drink my tea slowly and then sit down to write a long, newsy letter to a college friend whose letters, before the new régime, I just never had time to answer. At six-thirty there comes another tap, and my dinner is before me. It is part of the game that my children, who bring up my trays, never allow me to see them doing it. At ten o'clock I emerge to say good-night to my family, and the holiday is over for another week. It is a splendid plan. Never since I was married have I done so much work without getting tired; never have I been so well posted on current writing and events. And it has advantages that I did not foresee when I instituted it.

At dinner on Friday night my twelve-year-old daughter sits in my place at the table and takes care of her father's wants and entertains him. I am sure she is learning, easily and naturally, lessons that will stand her in good stead when she is the head of her own home. After dinner my husband, having no wife to turn to, talks to the children more than usual. They, having no lessons to prepare, have time to play with Dad, and from the sounds that rise dimly to my ears I gather that they are having as good a time without me as I am without them. Yes, it is a splendid plan, and I pass it on to other women to adjust and modify to suit their own needs. I can assure them that it is worth any amount of tonics, and I feel that it has helped the rest of the family almost as much as it has me. The children are learning to cooperate and to take responsibility, and a sweeter air of mutual helpfulness has pervaded the household since mother began her days off. PA

TO CULTIVATE A CLOTHES SENSE—Living in the country and not being blessed with "Clothes sense," I find it hard to dress correctly. Once I discovered, after having had a hat for a whole season, that I had worn it with the front to the back. Determined that it should never happen again, I now have snapshots taken of my new clothes and hats and study the results, comparing the pictures with the illustrations on fashion sheets. It is surprising how illu-

minating it is. A hat requires setting forward over the face. Collars are not even on each side. Skirts are too long and the narrow ones not pulled down smoothly. Slouching spoils the fit of some garments. These are the stories the snapshots sometimes tell me, and they have been a great help to me in correcting my manner of dress. QUE.

TO PREVENT CHAPPED HANDS—Doing my own household work, sweeping, dishwashing, etc., always gave me chapped hands during the winter months, no matter in what quantity or how good the remedy I used for them each night, until I thought of liquid soap containers. Now I have one over the kitchen sink and one in the bathroom. Each one contains a pure glycerin with a few drops of carbolic acid and rose water, and it is the simplest matter to put a drop on each hand every time I wash my hands. This keeps the hands in perfect condition and does not make them sticky, as the moisture from the recent washing prevents this condition. O.

SELF-EDUCATION—No doubt there are many married women and mothers, too, who feel as I do the desire for some sort of educational work, yet can not spare the time or strength for going to and from classes. I have achieved the same result in taking work by correspondence from our state university. Most of the leading universities now offer correspondence courses in Domestic Science as well as in Literature and History, which are a great help to any woman and may be continued even after baby comes to the home. By going to the university for examination after completing a course, credit will be given for regular college work, and the inspiration obtained by the close contact with the personality of the instructor through weekly letters of instruction is often greater than the classroom affords. WIS.

Every-Day Discoveries

TO KEEP THE LAUNDRESS HAPPY—My laundress has forsaken many of her places and stayed with me despite the heavy wash. In common with most people she is very fond of music, and while she is ironing in the kitchen, I wheel the victrola into the dining-room and play our best records. Not only does she appreciate it keenly, but I believe she accomplishes more than she would in a quiet atmosphere. N. J.

A NEW USE FOR SANDPAPER—The screw top on my oil stove tank had tightened so that I could not unscrew it. I had no wrench, and even a wrench would have bent the tin. Quick mental searching led me to get a piece of sandpaper, which I held in my hand over the screw top, and I found that it turned with little effort. FLA.

FOR FILLING YOUR OIL STOVE—For the oil stove without a strainer on the tank, I have discovered an excellent substitute. Have your hardware dealer put a fine-meshed wire sieve into the funnel you use to fill the tank with. The pipes carrying the oil to the burners will not then become clogged with sediment. TEX.

A NEW USE FOR YOUR FIRELESS COOKER RACK—It has always been a surprise to me that so few owners of fireless cookers know how useful the pie rack is for carrying pies for picnic lunches. Slip the pies in and then drop the rack into a pail or a pasteboard box. Even the "open-faced" kind may be carried in this way without damage. KANS.

HOW I USE MY ALARM CLOCK—I find that an alarm clock can be used during the day as well as to help one rise early in the morning. Often, when baking, I set it as a reminder to look into my oven, when doing bits of work in

another part of the house. This saves many a cake from scorching. Frequently I have just a few minutes to lie down and relax. I set the alarm clock at the time I must go to work again, and find that the rest is more beneficial when I do not have to worry about resting too long. I also use my alarm clock in taking doses of medicine which come several hours apart. The alarm clock has become a most valuable household article. CAL.

A SUGGESTION FOR IRONING—I find a thick pad made about three times the size of an ordinary holder a most useful article. I keep it with the ironing board, and when I have a bit of embroidery such as is often found on a towel, a collar, or underwear, I press it on this pad, and the embroidery stands out beautifully. MASS.

HEMMING TABLE-CLOTHS—When preparing to hem table linen, save all the threads that are pulled in straightening the edge. Then, when the linen comes to the mending stage, use these threads you have saved to darn it with. The result is that the mended place is scarcely noticeable because of the linen thread being used instead of cotton. IA.

TO HELP WITH THE MENDING—Before sending the laundry I always check off on the list each article that needs mending. Then I do not have to unfold all the things after they are ironed, to find which ones are in need of repairs. CONN.

HOW TO WASH WINDOWS RAPIDLY—A professional house cleaner once told me how to wash my windows easily and rapidly. Use a piece of chamois skin about fifteen to eighteen inches square. Use warm water, wring out the chamois lightly, and wash over the window. Then wring the chamois out of water until as dry as possible, and rub over the window. This will take off all moisture, and there will be no lint left. The windows will shine, and once tried, you will never wash your windows by the old way. S. D.

SAVE ALL SCRAPS OF TOILET SOAP—Save all scraps of toilet soap and shaving soap. When you have accumulated a sufficient quantity, put them on the stove with

water enough to cover. Let boil slowly until they form a thick mass, then pour into a square pan, and when partly cool, cut into squares. This makes an excellent bath soap or soap for toilet uses when it has dried for two weeks. S. D.

NEVER MISS YOUR TRAIN—My husband has very irregular office hours and never knew, when he left the office, what train he could get home. You will naturally say, "Why doesn't he carry a time-table?" and I shall answer, "Because he is averse to carrying any excess baggage in his pockets." So I devised a scheme whereby he does not have to run to the station only to find that he has ten minutes to spare, or, on the other hand, meander to the depot only to find that he has just missed a train. I have him buy his commutation ticket a day or so before the first of the month, and then I typewrite on the back of it the leaving time of all the trains that stop at our station. By quickly referring to his watch and then his ticket, which he always has handy, he is able to decide how many more minutes he can spend at the office and still have time to buy the evening paper and get the train. So now he is able to utilize a greater part of his time either at the office or at home, instead of wasting a few moments now and a few more then, waiting in the railroad station. N. Y.

TO WASH COLORED FABRICS—In order to preserve the delicate colors in wash frocks, I select a warm, sunshiny day. After the dress has soaked in salt water—if this is its first bath—I quickly wash it, hang it on a wire coat-hanger, and attach it to the limb of a shade tree. The dress may be pulled into shape, and if stretched downward, will shrink very little. The warm breeze soon dries it. KY.

TO REMOVE THE WATER MARK FROM A GLASS VASE—I have discovered that a few drops of olive oil or any other oil, rubbed inside a glass vase where the water mark is evident, will prevent the mark from appearing again. NEBR.

Thrift Discoveries

TO IRON NAPKINS—I get the best results in ironing napkins by what may seem a "lazy-squaw way." When the napkins are dry, I do not sprinkle them, but dip and wring out every third napkin in clear, warm water. I place each wet napkin between two dry ones, fold, and roll the three napkins tightly together. In twenty minutes they will be ready to iron, all equally damp from hem to center. Next, fold each napkin right side out, with hems together, and iron double till dry. In this way the corners are easily kept square, and a good gloss is secured. Of course, when there is embroidery it must be pressed from the wrong side first.
NEBR.

TO STRENGTHEN A SCALLOP—When button-holing a scallop on fine material, I stitch around the entire scalloping with the machine. This strengthens and prevents any tearing between scallops. It has proved a quicker way than any I have tried. B. C.

WASHING WOODWORK—I save time when washing woodwork in my home by using a piece of tin about twelve inches long to protect the wall-paper from the wet cloth. I move it along the wall above the board while I work. At first I tried cardboard, but the dampness soon caused the paper to rub off, while the tin lasts indefinitely. CONN.

NETTING FOR BABY CARRIAGE—In criticism of the familiar discovery of a mother who had proved the value of dark green mosquito netting in place of white for the baby's carriage the Discovery Editor would add the caution that the netting should be fastened with thumb tacks or have an elastic run through the edge, so that it would be held taut and the baby could not reach it. The green netting overcomes the

sun's glare and is too beneficial to the child's eyes to be discarded without an endeavor to use it with safety to his precious little stomach. THE EDITOR.

AN ADJUSTABLE APRON—Long experience in selling aprons at a church fair has shown me that the slip-over bib apron with strings is the best seller. But often the length of the bib is not right, and this causes the loss of a sale. At our last bazaar we made the bibs adjustable. Each one was cut four inches longer than the pattern and simply basted in place on the belt. When a prospective purchaser slipped it on, the bib was properly adjusted and then immediately stitched into place on the church sewing machine. WASH.

A SEWING HELP—Both time and trouble are saved by simply placing an ordinary three-arm towel-rack above the right end of the sewing-machine. On this rack can be hung the sewing-tape, et cetera, and pieces of unfinished goods which otherwise slip on the floor beneath the machine. With this time-saver, the machine must be kept in its permanent position where the rack will always serve it. N. Y.

MASCULINE APRONS—A study of my laundry list revealed the fact that men's aprons cost three cents each to launder—they are done flat—while the smallest amount for which women's aprons are done is ten cents. So I have bought a dozen butcher's aprons, small size, on sale at nineteen cents, and am using them for kitchen purposes. I keep them fresh and white at a total cost of forty-five cents a month—one apron every two days. CAL.

MEASURING SHORTENING—My best discovery is a quick way to measure shortening. When one-half cup of shortening is called for, I fill the measuring cup one-half full of water, then drop in shortening until the water comes to the top. Drain this off, and one-half cup of shortening remains. It takes far less time than to pack it down into the cup, and it really conserves fat, because there is none lost by sticking to the sides of the cup. WIS.

TO DARN STOCKINGS—To the mother who has her boy's stockings to darn, let me suggest a real time-saver. Use black mosquito netting as a foundation. IDA.

FOR THE ENTERTAINER—A friend of mine who entertains a great deal has lightened the labor of serving by having light trays of thin white pine made to fit her card tables. These are finished with a narrow molding, then are stained. While the last game is in progress, the trays are laid with linen covers and served. They are so light that the maid can easily bring in one tray at a time and remove them when the refreshments have been partaken of. TEX.

FOR THE MAGAZINE CLUB—We have made a rule that has proved so universally popular that it deserves to be passed on. Instead of each member delivering the magazine to the next member on her list, we place the burden of obtaining the magazine upon the latter. Each member must go and get her magazine. This plan has surprisingly reduced the number of complaints from lack of promptness. COLO.

A TIME-SAVING LUNCHEON—When I need to get a hurry-up luncheon, I nearly always make cheese timbales and in this way: Butter as many individual timbale molds as there are people to serve; slice into them small bits of cheese till one-third full. Allow one-third cupful of milk for every two timbales, in the proportion of one cup of milk to two eggs. Beat the eggs and milk with salt and pepper to season; then pour it over the cheese, filling each dish not quite to the top, since they swell in cooking. Place the molds in a pan of hot water, cover closely, and let come to a boil. Next put a small tin oven over the second burner and slide in some bread to toast. Just as soon as the water around the timbales boils and the custards begin to "set," remove the pan, still covered, to the top of the tin oven, where it continues to cook as well as, if not better than, over the burner. This leaves one burner free to heat water for tea or cocoa. Meantime the table can be set and a quick salad may be made. But the main part of the luncheon consists of the timbales garnished with parsley and toast. If you serve the timbales in the molds, you may use the milk and eggs in the proportion of one cup of milk to one egg. Thus with a two-

burner oil or gas stove, a meal both appetizing and nourishing is prepared in a remarkably short time. ORE

AN ICE-BAG FOR THE THROAT—I use a fifteen inch length of the inner tube of a bicycle tire for a makeshif ice-bag. One end of it can be securely sealed with surgeon's tape, while the other should be left open for filling with the ice. Close it with a temporary seal of surgeon's tape. IA

"Home Helps" Discoveries

MAKING ELECTRICAL APPLIANCES MORE CONVENIENT—In our home the lighting fixtures were so high up that it was with difficulty that I could attach electric appliance cords to them. I also objected to seeing these unsightly cords so prominently displayed when using any electric devices. I called an electrician and asked him if he could not run wires up to the bottom of my table from the floor and arrange several places for attaching appliances underneath the table at the place I occupy, at the same time having them concealed by the table edge. This he did by parting the seams of my rugs directly under the center of the table and running a cord from the floor outlet to the bottom of my dining-room table. He wired it in such a way that I now have two outlets with switches for the attachment of appliances underneath the edge of my table. I can use both of these outlets at one time for electrical appliances and only use attachment cords about fifteen inches long, which are hardly noticeable, especially since the electrician substituted white silk covered ones in place of the ordinary black ones. By means of a little attachment plug on the cord running up from the floor I can easily detach the wire from the table when housecleaning. ILL.

MY KITCHEN STOOL—One day last year I happened to pass a warehouse just as they were unloading some stools with bracket attachments such as are used at the counters in many shops. I had an inspiration. Without a moment's hesitation I purchased one of them, as it was of oak and matched the woodwork in my kitchen perfectly. I could scarcely contain my impatience until I got home and put that little lifesaver up at the sink where I had so often "backached." Query: Why do they always set the sinks so low and the gas fixtures so high in apartments? To return

to the stool: I set it up with four screws, and it works like a charm. When I am preparing vegetables or washing dishes I sit in comfort. When I am through, a push of the knee sends the stool out of the way under the sink. Possibly there are in many attics the "makings" of just such a strength-saver. One may take the seat off an old revolving piano stool, buy a bracket at the hardware store, and achieve the same result that I did with the one bought second-handed. ILL.

TO SECURE ELECTRIC LIGHT SHADES—I have found that very often the small shades which one buys at a Japanese or art store do not fit securely on a hanging electric light. Invariably they fit too low, so that the light shines above them, or else they have a tendency to tilt from one side to the other. I find that this trouble can readily be overcome by the following method: Measure the circumference of the place on the electric light bulb where you wish the shade to rest. Draw a circle of that circumference with a compass. Then measure the circumference of the top of the shade and draw it a little larger around the first circle. Cut out the cardboard doughnut. Unscrew the electric light bulb, slip the cardboard doughnut over it, put the shade over both, and screw in the bulb once more. N. Y.

A TROUBLE SAVER—I have discovered the great need of more than one person in a home being able to turn off the water in case the boiler bursts, a catastrophe which happened in my home at midnight a short time ago. We were kept busy for two hours dipping up water because no one knew exactly what to do. Now we have posted a chart plainly in sight near the kitchen, indicating where to find the right faucet to turn off the cold water and the hot water, and also the faucet to empty the boiler in case of such an accident. I am sure that it would be wise for every housekeeper to adopt the same plan, for it is indeed a trouble-saver. N. J.

A KITCHEN "WINDOW DOOR"—When we built our new home, we remodeled the kitchen door in the following way: In place of the usual small glass found in such doors we had a larger glass built in a hinged frame, making it possible to open and shut the "window door" when desired,

much the same idea as a cashier's window. Many times you will find it a great convenience to open this window rather than the whole door, especially when there are young children around. It also saves muddy feet on the kitchen floor, as you can receive articles from the deliveries through this window. IND.

TO CLEAN AN ELECTRIC TOASTER—We had always experienced great trouble in keeping the framework of our electric toaster free from crumbs which collect there with each using. Finally we discovered that a flat paint-brush such as can be purchased for a very small amount removes all traces of crumbs very easily. MASS.

TO INCREASE THE HUMIDITY IN A ROOM—We are often advised to use a large bowl or panful of water near a steam radiator or hot air register to counteract the excessive dryness of the heat. This is especially imperative where there is a piano, violin, or other fine musical instrument. Last winter I filled my large blue pottery bowl with the delicate green vine called Wandering Jew and placed it on a table near my steam radiator, renewing the water frequently. This vine will grow and spread beautifully in water and has the added advantage of not needing daily sun. It will do just as well in a dark corner, if that is where your radiator happens to be, with only an occasional visit to a sunny window, and at the same time it will light up that dark corner wonderfully. A few sprigs of the vine will spread rapidly and luxuriantly and will do away with the useless look that a plain bowlful of water always has. In addition to their decorative value, water bulbs are also a useful means of increasing humidity—but always choose the odorless ones. MASS.

TO REPAIR A CHAIR SEAT—When the cane seat of a chair gives out cut a piece of inlaid linoleum two inches larger than the opening in the chair. Paint this a leather brown on the top and the edge. Let dry for two days; then tack in place with regular upholstering tacks. The chairs prove very serviceable and attractive. MINN.

What is GOOD HOUSEKEEPING INSTITUTE?

GOOD HOUSEKEEPING INSTITUTE, which is just one of the many departments touching every phase of women's interests from fashions to foods which are maintained by *Good Housekeeping*, is a highly organized laboratory where, for more than twelve years, all kinds of household appliances, recipes, and home managing methods have been tested under conditions which closely approximate those found in the average home.

GOOD HOUSEKEEPING INSTITUTE is operated by a staff of six experts, together with a group of six assistants.

Two departments

It is made up of two departments. One is the Department of Household Engineering, which tests new appliances and labor saving devices. The other is the Department of Cookery, which tests recipes and evolves new methods of cookery in a well equipped laboratory kitchen. The recipes set forth in this book represent the favorites submitted by *Good Housekeeping* readers all over the country. These recipes, as well as every recipe in GOOD HOUSEKEEPING MAGAZINE, have been thoroughly standardized, tested and tasted by the corps of trained workers in the Department of Cookery.

At your service

The entire staff of both departments of GOOD HOUSEKEEPING INSTITUTE is entirely at your service at all times to assist you in your home-managing problems. The service is free to *Good Housekeeping* readers; there is no obligation of any nature whatsoever. Do not hesitate to call upon them.

INDEX TO RECIPES

Angel Tip, 1
Apple Crisp, 95
  Soufflé, 54
Apples, Baked de Luxe, 95
  Fried, with Onions, 97
  Russian, 97

Bacon and Corn, Camp Style, 80
Bacon and Eggs, New Style, 72
Bananas, West Indian Style, 96
Banbury Tarts, 120
Beans, Baked Kidney, 161
  Baked, with Chili Sauce, 160
  Baked, with Samp, 160
  Lima, en Casserole, 169
  Spanish String, 174
Beef, Casserole of, 103
  Deviled, 105
  "Different" Dried, 105
  Jellied, 107
  Quick, à la Mode, 114
  Scrapple, 102
Beets à la King, 162
  Baked New, 161
  Flavored, 168
  New, with Orange Dressing, 171
Biscuit, Georgia Split, 12
Biscuits, Caramel, 8
Bread, Apple Corn, 4
  Bishop's, 5
  Bran, with Yeast, 6
  Caraway Rye, 9
  Corn, 10
  Kentucky Spoon, 13
  Oatmeal, 14
  Old-Fashioned Corn, 15
  Olive, 15
  100% Corn, 16
  Portsmouth Corn, 17
  Raisin Corn, 17
Breakfast Corn and Potatoes, 163

Cabbage, 164
  And Potatoes, Creamed, 166
  Au Gratin, 164
Cake, Apple Johnny, 5
  Aunt Rebecca's Old-Fashioned Sponge, 19
  Boiled Raisin, 20
  Boston, 20
  Chocolate, 20
  Cocoa Apple-Sauce, 21
  Cocoa, 21
  Coconut, 21
  Coffee Cream Sponge, 22
  College Fudge, 22
  Crackling Corn, 10
  "Dom Econ," 23
  Eggless Chocolate, 24
  Eggless Nugget, 24
  Gabrielle, 25
  Good Inexpensive, A, 19
  Graham Cracker, 25
  Hickory-Nut, 26
  Hot Water Sponge, 26
  Idlewild Maple, 26
  Johnny, 13
  Light Fruit, 27
  Luncheon, 27
  Measured Pound, 28
  Mother's Pork, 28
  Mrs. Wing's Prune, 29
  Orange, 29
  Orange Chocolate, 30
  Parker House Corn, 16
  Quick Spice, 30
  Raisin, 30
  Strawberry, 31
  Uxbridge Johnny, 17
  White Layer, 31
  Yale Blueberry, 32
Cakes, Buckwheat, 7
  Buttermilk Wheat, 8
  Carolina Tea, 44
  Coconut, 34

Cakes, Codfish, 86
"Different" Potato, 167
Fish Roe, 89
Tomato Luncheon, 178
Caramels, 33
Carrots and Onions, Creamed, 166
Belgian, 162
Braised, 162
New Way to Cook, 172
With Butter Sauce, 165
Casserole Flank Steak, 103
Cauliflower with Onions, Fried, 168
Celery au Gratin, 165
Cheese, Baked, 37
Cottage, 39
Cottage, with Dates, 39
Dainty, 40
Poor Man's, Pudding, 41
Pudding, 37
With Chives, 38
Chicken, The Way I Fry, 118
Chinese Chews, 45
Chocolate Animals, 45
Nougat, 34
Chowder, Bean, 152
Canned Corn and Celery, 153
Celery, 153
Delicious Fish, 154
Grandmother's Parsnip, 156
Quahaug, 158
Salt Codfish, 158
Vegetable, 159
Clam Griddles, 86
Pie, 86
Clams, Baked, Rhode Island Style, 84
Baked Corn with, 84
Cocoa, Iced, 2
Paste, 1
Coffee Cream, 56
Spanish, 68
Conservation Sweetmeats, 34
Cookies, Animal, 43
Brown Sugar, 43
Chocolate Almond, 45
Chocolate Caramel, 46
Chocolate, 46
Cocoa, 46
Hermit, 49
Oatmeal, I, 50
Oatmeal, II, 50
Cookies, Rich, 51
Sure-to-Like, 51
Corn and Tomatoes, Southern Style, 166
Corn Crunch, 35
Corn Flake Date Crackers, 47
Kisses, 35
Corn Meal Oyster Fritters, 88
Veal, 104
Cream Almond Dates, 35
Cream French Dressing, 142
Crumpets, 10
Custard, Egyptian Caramel, 59
Macaroon, 62

Dandelion Cordial, 1
With Pennsylvania Dutch Dressing, 143
Date Crumbles, 57
Kisses, 35
Sponge, 58
Dates, Shredded, 67
Doughnuts, Buttermilk, I, 43
Buttermilk, II, 44
Date, 47
Easy Raised, 47
Eggless, Sour-Milk, or Buttermilk, 48
Old-Fashioned New England, 50
Plain, 51
Dumplings, Apple, 53
Jam, 62
Maple-Sirup, 63
Rolled Apple, 66

Eggplant au Gratin, 167
Eggs, Concordia, 74
Creole, 74
Dandy Stuffed, 75
Mock Turtle, 76
Poached, with Rarebit Sauce, 76
Shirred, in Giblet Sauce, 77
Spanish Scrambled, 78
Esau's Pottage, 155
Excellent Cereal Coffee, 2

Figs and Cheese, 40
Filling, Creamy, 93
Sugarless Cake, 94
Finnan Haddie and Potato, Creamed, 89

Fish with Cheese, Baked, 84
Flounder, Baked, 85
  Roe, Fried, 89
Flounders with Parsley Sauce, 90
Frankfurters and Noodles in Tomato Sauce, 81
Frappéd Camembert, 40
Fresh Strawberry Bavarian Cream, 60
Fricassée, Beef, 101
  Savory Chicken, 116
Frosting, Maple, 93
  Quality, 94
Fudge, Chocolate Mint, 33
  Hinchey, 49

Gems, Bran, 6
  Buckwheat, 7
  Oatmeal, 15
  Gingerbread, with Apples, 60
Gingerbread, Cream Blueberry, 23
  Fairy, 24
  Moist, 28
  Sour Milk, 31
Ginger Nuts, 48
Ginger Snaps, 48
Golden Dressing, 144
Gooseberry Cream, 61

Halibut Baked in Milk, 90
Ham, Baked with Apples, 98
  Baked Sliced, I, 100
  Baked Sliced, II, 100
  Fireless Baked, 106
Hangtown Fry, 81
Hash, Baked Corned Beef, 98
  English, 106
  Planked Corned Beef, 111
  Vegetable, 179
Hominy and Sausage, Maryland Style, 107
  With Olives, 81
Hungarian Goulash, 107

Killicrankers, 49

Lamb Chops with Green Peppers, 108
  Sliced, with Onion Sauce, 116
Lemon Butter, 93
Lettuce, Club Style, 134
  With Roquefort Dressing, 134
Liver, Beef, with Onions, 101
Liver, Baked Calves', 98
Loaf, An All-Rye, 4
  Berry, 19
  Blueberry, 55
  Beef, 101
  Mutton, 108
  Sausage, 115
  Somerville Meat, 117
Luncheon Asparagus, 169
  Corn, 170
  Dish from Emergency Shelf, 170
  Spinach, 170

Maryland Sally Lunn, 14
Mayonnaise, Boiled, 142
Meringues, Whipped Cream, 71
Mint Grape Juice, 2
Mock Chop Suey, 82
  Sweetbreads, 108
Muffins, All-Corn, 4
  Bread-Bran, 6
  Cocoa, 9
  English, 11
  English Penny, 11
  Grandmother's, 12
  Mrs. Mellick's Corn, 14
  Oatmeal, 15
Mutton, To Use Left-Over, 118
"My Meat Cakes," 109

New England Boiled Dinner, 109
  Codfish Dinner, 90

Omelet, A Hearty, 75
  Asparagus, Italian, 72
  Bacon and Potato, 72
  Baked Cracker, 73
  Brown-Bread, 73
  Cabbage, 73
  Cheese, 74
  Codfish, 87
  Espagnole, 76
  Spanish, 77
  Spinach, 78
  Swedish, 78
Onion Savory, 173
Onions on Toast, 82
Orange Icing, 94
Oranges with Veal, Baked, 99
Oxtail and Spaghetti, 111
Oyster Pie, 92
Oysters, Catalan, 91

Oysters, Concordia Scalloped, 87
New Scalloped, 91
Tripe, 119

Parsnip Turnover, 174
Parsnips, Butterless, 164
Stewed, 176
Peaches, Baked Dried, 96
Pecan Pralines, 36
Pie, Apple Lemon, 120
Apple, with Cream Cheese, 120
Black-Cap Raspberry, 121
Butter-Scotch, I, 121
Butter-Scotch, II, 122
Cocoa Meringue, 122
Dinner, 106
Lemon Apple, 123
Lemon, 123
Los Angeles, 123
Maria's Lemon, 124
Maryland Corn, 171
Mince, 124
Mock Cherry, 125
One Crust Peach, 125
Orange, 126
Plain Squash, 126
Pumpkin, 126
Sour Cream, 127
Sour Cream, with Dates, 127
Pies, Chelsea (Individual), 122
Pineapple, Baked, 96
Dressing, 145
Popovers, 16
Pork Chops à l'Indienne, 112
With Apples, Baked, 99
With Dressing, 112
Potatoes and Onions, Buttered, 163
Cheese, In Jacket, 165
Delicious, au Gratin, 167
New, with Cream Cheese Sauce, 172
O'Brien, au Gratin, 173
Pan Roasted, 173
Stuffed, 177
Stuffed Sweet, 177
Pot Roast, 113
New, 110
Porto Rican, 112
Veal, of, 113
With Vegetables, 114
Prunes in Belgian Style, 82

Pudding, Apple Cracker, 53
Apple Graham Cracker, 54
Apple Indian, 54
Bacon Soufflé, 80
Butter-Scotch, 55
Chocolate, 56
Coconut, 56
Coffee Rice, 57
Corn, 80
Date, 58
Delicious Rice, 58
Eggless Indian, 59
Every-Day Lemon Rice, 60
Golden, 61
Indian, 61
Lemon Meringue, 62
Marshmallow Caramel, 63
Orange Soufflé Bread, 64
Rice Macaroon, 66
Russian, 67
Simple Christmas, A, 68
Surprise, 69
Taffy, 69
Thanksgiving Gelatin, 70
Pumpkin with Tomato, Stewed, 176
Punch, Grape, 2
Tea, 3

Rarebit, Cheese, with Milk, 38
Chinese, 38
Combination, 39
Old-Fashioned, 41
Rice, 42
Raspberry Vinegar, 3
Rice and Cheese, 41
Charlotte Russe, 65
Cream, 57
Luncheon, 40
Persian, 64
Pineapple, 64
Scrambled, and Bacon, 83
Strawberry, 68
Surprise, 66
Rolls, Delicious Quick Tea, 11
Maple, 13
Russian Toffy, 36

Salad, Asparagus Luncheon, 128
Banana and Celery, 128
Bird's Nest, 128
Butterfly, Individual, 129

Salad, Candlestick, 129
Carrot and Apple, 130
Club, 130
Combination, 130
Cottage Cheese, 130
Cottage, 131
Cucumber and Pineapple Jelly, 131
Cucumber with Salmon Dressing, 132
Date, 132
Endive Grapefruit, 132
Fruit, with Pineapple Dressing, 133
Individual Sardine and Tomato, 133
Italian Egg, 133
Mixed Vegetable and Egg, 134
Molded Beet, 135
Molded Cheese, 135
Orange and Date, 136
Orange and Onion, 136
Oyster, 136
Peanut-Rice, 137
Pecan, 137
Pineapple, with Golden Dressing, 137
Potato and Crab, in Pepper Cases, 138
Summer, 138
Supper, 139
Tango, 139
Washington Salmon, 140
Yellow-Tomato and Chestnut, 140
Salad Dressing, Bloater-Paste, 142
Creole, 143
Curry, 143
Eggless Boiled, 144
Peebee, 144
Russian Mayonnaise, 145
Savory, 145
Southern Cooked, 145
Tasty, 146
Thousand Island, 146
Uncooked, 146
Salt Pork with Cream Gravy, 115
Sandwich, Italian, 149
Picnic or Camping, 149
Substantial Camper's, 150
Sandwich Filling, Chicken Giblet and Egg, 147
Sandwich Filling, Delicious, 147
Oats and Cheese, 149
Savory, 150
Tasty New, 151
Sandwiches, Creamed Oyster, 147
Honey and Nut, 148
Hot Cheese, 148
Hot Green Pepper, 148
Piquant Cheese, 150
Yum-Yum, 151
Sauce, Maple Apple, 97
Sausage and Bananas, 115
With Apples, Baked, 100
Shad, Boiled, 85
Sole with Butter Sauce, 92
Soup, Black Bean, 152
Cream of Pea, with Vegetables, 153
Cream of Tomato Coconut, 154
Creole, 154
Different Potato Soup, A, 155
Ginger Cream, 156
Lumberman's Pea, 157
Never-Fail Tomato, 157
Onion, 158
Vegetable, without Meat, 159
Spinach with Gravy, 174
Squash, Baked, 161
Squaw Dish, 175
Stew, Camp, 102
Concordia Oyster, 88
Improved Oyster, 156
New Lamb, 110
Succotash, Great Grandmother's, 168
Long Island, 169
Spring, 175
Tomato, 178
Sweet Apple Slump, 69
Sweet Potato and Apple, 177
Swiss Steak with Worcestershire Sauce, 117

Tapioca, Pineapple, 65
Uxbridge Apple, 71
Toast, Beauregard, 5
Brown Bread Tomato, 163
Cinnamon, 9
Thickened Milk, with Neufchâtel Cheese, 42
Tomato Slaw, 140
Tomatoes, Cooked, 166

Tomatoes, New Scalloped, 172
Stewed, 176
Tongue, Cold Boiled, with Spanish Sauce, 104
Delicious Baked, 104
Tripe à la Creole, 118
Roll, 119
Sautéd Pickled, 116
Vegetable Luncheon Dish, 179
Vegetarian Scrapple, 179

Waffles, 18
Buttermilk, 7
Whipped Cream, Substitute for, 94

INDEX TO DISCOVERIES

Alarm Clock, How I Use My, 198
Apron, An Adjustable, 202
Aprons, Masculine, 202

Baby-Carriages, Netting for, 201
Broiler Pan, To Clean a, 183
Brown Sugar, To Keep Moist, 185

Cake, A New Birthday, 189
Cake Cover, A Novel, 188
Candlesticks, A Charming Use for, 186
Canning Season, For the, 194
Carrots, New Creamed, 182
Chair Seat, To Repair a, 207
Chapped Hands, To Prevent, 197
Cleaning, Quick, 193
Clothes Sense, To Cultivate a, 196
Cookies, To Drop Easily, 190
Corn Flakes, A New Way to Serve, 190

Dates, To Remove Paper from, 191

Eggs, How to Poach, 182
Education, Self, 197
Entertainer, For the, 203
Entertaining, Mutual Assistance in, 187
Electrical Appliances, Making More Convenient, 205
Electric Light Shades, To Secure, 206
Electric Toaster, To Clean an, 207

Fabrics, To Wash Colored, 200
Fireless Cooker Rack, A New Use for Your, 198
Fish, When Baking, 180
Fish, When Cooking, 185
Flavor, Delicious Meat, 180
Food-Grinder, To Clean the, 185
French Dressing, To Vary, 190
Fruit or Vegetables, For Ripening, 184

Garbage Pail, For the, 192
Garbage Pail, Suspended, Cannot Spill, 184
Garnish, A Novel, 180
Garnish, For a, 181
Gem Pans, New Use for, 190
Glass Vase, To Remove Water Mark From, 200

Humidity, To Increase in a Room, 207

Icing, A New Chocolate, 180
Ironing, A Suggestion for, 199
Ironing Surface, An Excellent, 183

Kitchen Stool, My, 205

Laundress, To Keep Happy, 198
Luncheon, A Planned, 191
Luncheon, A Time-Saving, 203

Macaroni and Cheese, Baconized, 190
Magazine Club, For the, 203
Marshmallows, To Cut, 190
Mending, To Help With the, 199
Mother, A Day Off for, 195
Muskmelon, Baked, 181

Napkins, To Iron, 201
Nuts, Pumpkin, 185

Oiled Paper, How to Keep, 191
Oil Stove, For Filling Your, 198

Party, For the Children's, 187
Place-Card, The Christmas, 188
Place-Cards, Novel, 186

Porch Floor, Wax Your, 192
Potato Soup, Quick, 181
Privacy, One Means of More, 192

Recipes, To Keep Clean, 189
Recipe File, For the, 184
Rice and Peanut Butter, A New Combination, 191
Rice and Potatoes, Mashed, 189

Salad, Picnic, 193
Sand-Box, For the Kiddies, 192
Sandpaper, A New Use for, 198
Scallop, To Strengthen a, 201
Screens, For the Window, 194
Sewing Help, A, 202
Shaker, A Handy Salt or Pepper, 193
Shopper, A Help for the, 183
Shortening, Measuring, 202
Shower, For the Bridal, 187
Spinach, To Drain, 182
Sprinkler, A Pastry, 181
Stockings, To Darn, 203
Sweet Pickling Sirup, How to Use, 182

Table-Cloths, Hemming, 199
Throat, An Ice-Bag for the, 204
Time and Tins, To Save, 182
Toilet Soap, Save All Scraps of, 199
Train, Never Miss Your, 200
Traveler, For the, 193
Trouble Saver, A, 206
Typewriter, In the Kitchen, 184

Washing Vegetables, Lukewarm Water for, 181
Wedding, A Cotton, 186
Welsh Rarebit, A New, 185
Windows, How to Wash Rapidly, 199
"Window Door," A Kitchen, 206
Woodwork, Washing, 201